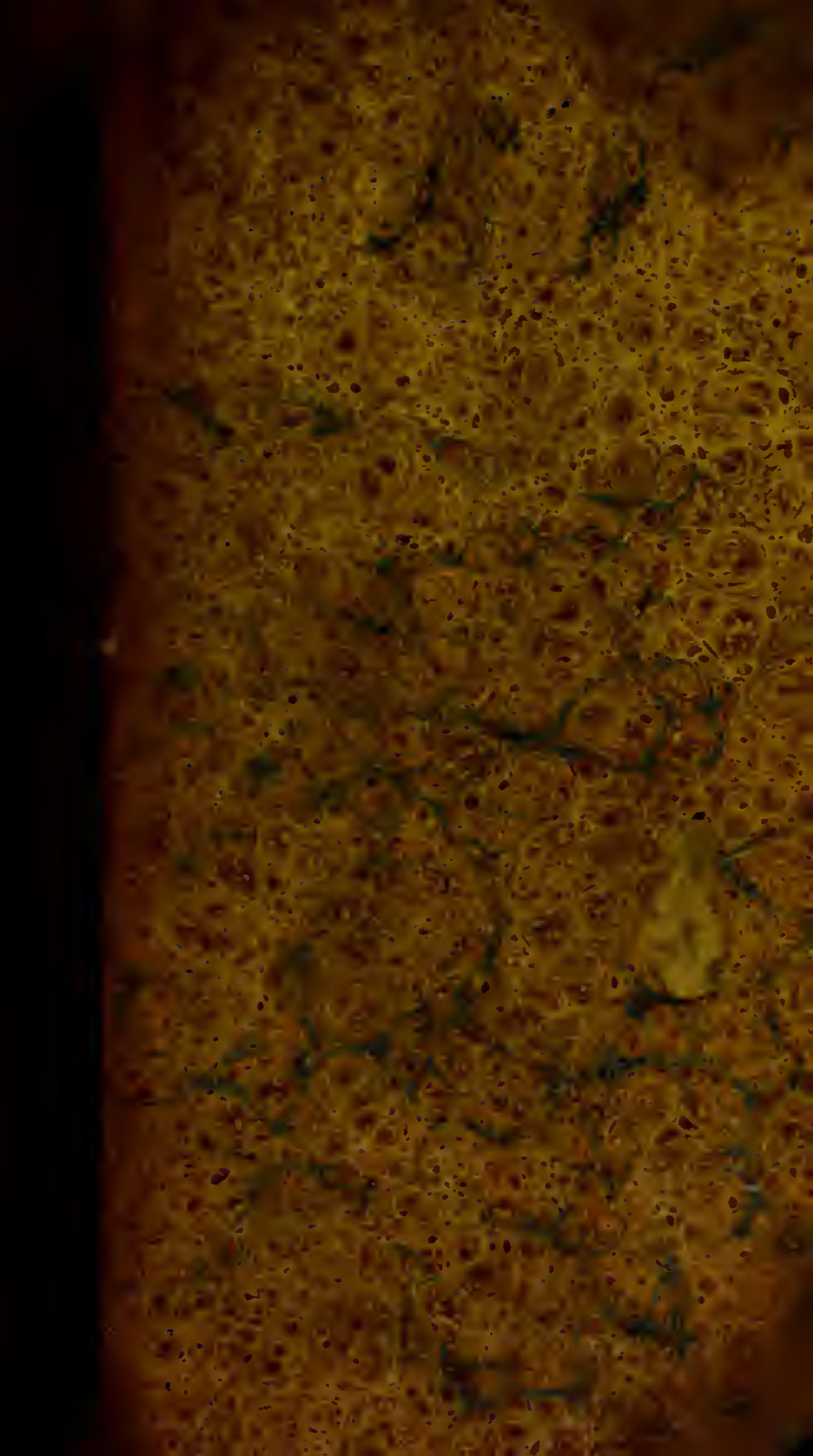


An abridged translation

By André Jullien

THE

TOPOGRAPHY

OF ALL THE KNOWN

VINEYARDS;

CONTAINING

A DESCRIPTION OF THE KIND AND QUALITY OF THEIR

PRODUCTS,

AND A CLASSIFICATION.

TRANSLATED FROM THE FRENCH, AND ABRIDGED SO AS TO FORM

A MANUAL AND GUIDE

TO ALL IMPORTERS AND PURCHASERS

IN THE CHOICE OF WINES.

LONDON:

PRINTED FOR G. AND W. B. WHITTAKER,

AVE-MARIA-LANE.

1824.



Printed by R. Gilbert St. John's Square, London.

PREFACE.

The French Work, from which the present abridged Translation is made, has the peculiar recommendation of being the only one of its kind. Many treatises have been written upon the general History of Wine, both ancient and modern, and the various modes of their fabrication; but hitherto no topographical description of Vineyards, nor classification of their products has been attempted.

The Author has spared no pains in obtaining information, and in respect to France has succeeded, by having visited, in person, the

different *crus;* but as to other countries, being obliged to depend upon statements from Books and Travellers, he cannot vouch equally for their accuracy.

The leading features of wines are, 1st, their colour, red and white, every shade, from the deepest to the lightest of each, being included.

2. Their consistence, which occasions a triple division of them into *vins de liqueur*, or sweet wines; *vins secs,* dry or acid; and *vins moelleux* (to which no English term corresponds), wines which form the mean between the two others, such as Port, Burgundy, &c.

3. Their qualities divide them into *vins fins, d'ordinaire, et communs,* which admit of various distinctions, in proportion to their possessing the *agremens* of flavour and perfume in a greater or less degree.

In this work the wines are detailed and arranged, first in reference to each particular department; and in the second classification, according to their rank in the scale of wines in general. It has been found necessary to abridge and curtail the original work in a very great degree, but an ample detail has been preserved of all those wines which are in the greatest vogue and estimation, such as Champagne, Burgundy, &c.

The Work cannot fail of being an useful guide both to merchants and individuals, in making their purchases. It will likewise tend to rectify the false arrangements now universally existing in the lists of wines, whether *en gros* or *en detail;* and put an end to the errors and imposition in respect to the terms *Imperial Tokay, Romanèe Conti, Hermitage,* (of which the Almanac *de Gourmands* doubts the exist-

ence of one bottle of the first quality in Paris) and other wines equally scarce and dear, which at present tend to enhance the price of some substituted liquor, putting to shame the vendor and *soi disant* connoisseur, by exposing the fraud of the one and the ignorance of the other.

Not that the charge of ignorance is to be confined to the latter class, for, in fact, before the appearance of this work, even the French were unacquainted with their own vineyards, and the comparative state of their products; and with the exception of Bordeaux wines, the English, at this time, have only a superficial knowledge of the names of certain vineyards. To this ignorance may, in a great measure, be attributed the continual disappointments experienced by the importer of French wines. It is notorious, that a bottle of good

Burgundy or Hermitage, is seldom to be met with, however dearly purchased; the fault is immediately laid upon the change of temperature and the carriage; but these are not the only causes.

Few persons are aware, that the most famous vineyards do not produce a liquor of equal quality throughout, but owe their celebrity to certain favoured *crus* or spots; such is the case with the *Clos de Vougeot,* which gained its fame from a particular mode of collecting the grapes, and from certain parts by the Monks; whereas Mr. Tortoni Ravel, their successor, followed a direct contrary practice, gathering the whole produce indiscriminately, and selling it all at the same price, six francs per bottle, each sealed with his name; thus, as the people of the country accuse him, sacrificing the quality to the quantity. Again, the best

grapes produce juices of different qualities according to the different pressings, from the best to the very lowest, all which are kept separate, and used according to the will and discretion of the wine-maker. In both the above cases the wine may be the real produce of the vineyard quoted, and yet bad; but in addition to these, the importer lies at the mercy of the merchant, in respect to the wine being really from the vineyard mentioned, and not from some one adjoining. The ignorance of his correspondent is well known to him, and the temptation great.

Although these causes cannot be entirely removed, yet the reader will be put upon his guard, and should he visit the vineyards in person, or send an agent, he will be prepared, in a great degree, to counteract imposition, by knowing what qualities each wine ought to have. Without this previous knowledge he

can only pronounce them agreeable or disagreeable, in respect to his own palate, which is, in fact, no judgment, as tastes differ even to a proverb, and habit will render, what is at first nauseous, most pleasant and relishing.

The work will be found, as before-mentioned, most perfect, and therefore most useful, in respect to French wines. The Author is apprehensive that errors, both of omission and description, may be found, by those who have visited the other countries; still, with all its defects, it will be found of great merit, as conveying much information upon a subject so imperfectly known.

A faithful translation was made of the original, but by the advice of experienced persons, lest it should be tedious and too expensive, it was reduced to its present size.

The French technical terms are retained, with an Explanatory Table, as corresponding words were not to be found in English. The Import Duties are added, and the Measures of different countries.

A VOCABULARY,

OR, EXPLANATION OF THE TERMS USED IN THIS WORK TO EXPRESS THE DIFFERENT QUALITIES OF THE WINES.

Acerbe—The quality of wine made with grapes produced by bad plants, or not having reached their maturity. They are at the same time harsh, rough, and sharp.

Apre—This word characterises wines, which, by their roughness, cause a disagreeable sensation to the palate.

Arome-Spiritueux—The perfume disengaged from spirituous liquors at the time of tasting; according to its strength it continues to be perceived a longer or shorter time. In many vineyards it is called *sève.*

Bouquet—The agreeable odour which ex-

hales when the liquor is exposed to the air. The connoisseurs give it the name of *bouquet*, because it appears composed of a collection of several different odours; it is the characteristic sign of the *vins fins*. The *vins d'ordinaire* have it in a weak degree; but the *vins communs* are entirely void of it.

Bourru vin Bourru—Wine which comes from the vat or press, and thick from a great quantity of lees.

Chais—A magazine situate upon the ground-floor, or a little sunk in the earth.

Charnu—This quality is applied to wine which has a certain consistence; it may be so without having much spirit, which distinguishes it from the *vins corsés*.

Corps, Vin qui a du Corps, Vin Corsé—Expressions employed to mark those wines which have a certain consistence, a marked taste, a vinous strength, the substance of which is *charnu*, which fills the mouth; in short, the contrary to a wine light, dry, cold, and *aqueous*.

Cru Crudite—Wine too young, not sufficiently ripe, which has an acidity unpleasant.

Cru—The land upon which the vine grows. A wine is called of such a *cru*, meaning a circumscribed spot in a vineyard; it is also used in a more extensive sense, as the *cru* of such a district, &c.

Cuvée—Signifies, in its most general sense, the contents of a cellar. Also the different products by pressure of one vine, which fill many vats. Also the same as *cru*.

Delicat—A wine delicate, is little charged with tartar and colouring matters. It is neither harsh nor sharp, and may have spirit, body and even *du grain*; but it is necessary that these should be well combined, and that none predominate.

Droit en Gout—Wine which has no taste foreign to its own.

Dur—New wine, whose rough taste is disagreeable to the palate.

Event—Dead, the wines contract this flavour from leaving open the barrel or bottles.

Ferme—A wine, uniting a great deal of body, of strength, *du nerf du mordant*; or that which not having acquired maturity still keeps its harshness.

Fin, Finesse—A wine is fine which is light and delicate.

Finir bien—Is said of those wines which keep, gain quality in growing old, and are less subject than others to undergo a complete degeneracy.

Fort—A wine having much spirit, body, and taste settled.

Franc de Gout—Wines which have no other flavour than that, which the fruit ought to give.

Franc de qualitè—Wines which have undergone no alteration.

Fumeux—Wines which, from being spirituous, quickly mount to the head.

Grain—A sort of harshness, which, without being disagreeable, is tasted, more or less, in the *vins secs et molléux*, when not very old and have not been mixed.

Grossier—Wine, having a roughness, a clammy taste, heavy, thick, and without agreeable flavour. Many good *crus* produce this sort of wine, which improves by age. The *vins d'ordinaire*, which have only this defect, are improved by mixture with light wines, particularly white.

Mache—A wine thick and clammy, which fills the mouth, and appears capable of being chewed.

Moelleux—Wine, which is between the *vins Piquans* and the *Vins de Liqueur;* such as *Port* wine, &c,

Montant—Wine, which rises quickly to the head from the disengagement of the carbonic acid, as the wines *mousseux* of *Champagne.*

Mordant—A qualification in wine of communicating its taste to others when mixed.

Moustille—A wine, which not having completed its fermentation, keeps a sweetness, mixed with a slight sharpness, by means of the carbonic acid; it does not *mousse,* but continues to ferment.

Muet—Wine, whose fermentation is stopped by sulphur.

Muter—The action of preparing the wine *Muet.*

Nerf-Nerveaux—Wine, which uniting sufficient body, spirit, and strength, preserves its quality a long time at the same degree; is capable of transportation, and resists the change of seasons.

Pâteux—Wine of thick consistence, which

is clammy to the mouth, and particles of which seem to adhere to the palate.

Plat—Wines which have no body, flavour, or spirit.

Pousse Echauffe—A bad taste in wines newly made, from being suffered to ferment too much or too long.

Sève—A term in use at *Bourdeaux,* and other vineyards, to signify the aromatic flavour produced at the time of tasting, which embalms the mouth, and is tasted after the swallowing the liquor. It differs from the *bouquet,* which is the perfume exhaling upon the contact of air with the wine, and applied to the smelling only.

Soyeux—Wines causing an agreeable sensation without harshness.

Veloutè—Wine with a good colour and body.

Vif—Wines which have little of the *moelleux,* but without being sharp; light and *diuretique.*

Chaud—Wines with much spirit, used to give heat to cold and weak wines.

Viner—To give to wine a vinous or spirituous quality. Small wines mixed with stronger. To mix with brandy or spirits of wine.

SECTION I.

FRANCE.

France, situated almost in the centre of Europe, is, by its position and the nature of its soil, the country richest in vines. According to the documents collected by the minister of the interior, it contained, in 1815, about 1,734,000 hectares of vines, which produced, upon an average crop, 31,000,000 hectolitres. Since that time considerable plantations have been made; 1,900,000 hectares now appropriated to this purpose, produce about 34,000,000 hectolitres of wine In the provinces unfa-

vourable to the vines about 7,000,000 hectolitres of beer, and 10,000,000 hectolitres of cider are annually fabricated.

CHAPTER I.

Flandre, Hainaut, Cambresis, Picardie et une Partie de l'Isle de France et de la Brie.

These provinces form the departments of the *North*, the *Pas de Calais, de la Somme, et de l'Aisne.*

DEPARTEMENT DU NORD.

La Flandre, Hainaut, et Cambresis. Six districts; *Lisle, Avesnes, Cambrai, Douai, Dunherque, Hazebruck.*

This department produceth neither wine nor cider. Nevertheless it carries on a large commerce in the wines of *Burgundy, Champagne,* and in general with all the good vineyards of *France.* As this liquor is not in daily use, the cellars are filled with none but good wines, and

proportionably a stock of better liquor is to be found here than in Paris. The Flemings generally purchase whenever the vintage is good, and keep the wine until mellowed by age.

PAS DE CALAIS.

Arras, St. Omer, Saint Pol, Montreuil, Boulogne, Bethune.

This department produces no wine; the wines are brought by sea from *Bordeaux*, and other vineyards of the south; likewise they draw them from *Bourgogne, Macon, Orleans.*

DEPARTEMENT DE LA SOMME.

Amiens, Abbeville, Doulens, Montdidier, Peronne.

The vine is only cultivated in nine communes in the district of *Montdidier* upon 34 hectares. The average crop 1200 hectolitres, of the worst quality. *Cagny*, a village near *Amiens*, has some vines; the produce is consumed in the town.

DE L'AISNE.

Laon, St. Quentin, Vervins, Soissons, Château Thierry.

The districts of *St. Quentin* and *Vervins* have no vines.

RED WINES.

Cussy, Bellevue, Pargnant, Craonnelle, Craonne, Jumigny, Vassogne, four leagues and a half from *Laon,* produce wines superior to all the others; they are light, delicate, sufficiently spirituous, and of an agreeable taste.

Roucy, six leagues from *Laon,* wine bearing comparison with that of *Craonne.*

Laon is situate upon a hill, and surrounded with vines. The vines on the south side are the best.

Crépsy, Bièvres, Orgeval, Mont Chalons, Vourcienne, Ployard, and *Arancy,* two or three leagues from *Laon,* produce wines of a good quality, but inferior in delicacy and spirit to those above mentioned.

Chateau Thierry produces, upon the sides of

the Marne, wines tolerably delicate, but without body or spirit.

Vailly, three leagues from *Soissons*, furnishes the best wines of the district, pleasant, but cold, without strength, and inferior to those of *Laon*. The wines of the other vineyards are all of inferior quality.

WHITE WINES.

Pargnant, *Cussy*, *Château Thierry*, and *Charly* are surrounded by vineyards, in which much white wine is made, weak in quality, but of good flavour.

NORMANDY, ET UNE PARTIE DU PERCHE.

These provinces, under the 48th and 49th degree of latitude, form five departments, *de l'Eure, de la Manche, de l'Orne, du Calvados, et de la Seine inferieure*. The first alone contains some vineyards, but of little importance. Cider is the drink of the inhabitants, amounting to 617,000 hectolitres. The Normans pur-

chase large quantities of wine from *Burgundy* and *Champagne*.

DE LA MANCHE, DE L'ORNE, DU CALVUDOS, DE LA SEINE INFERIEURE.

These departments have no other vineyards than those which grow above the village *d'Argence*, three leagues from *Caen*. They produce little wine, and that of the worst quality.

De l'Eure, named *Vexin Normand*, *Partie du Perche*, *D'ouche*, *Lieuvain*, and *Roumois*. *Evreux*, *les Andelys*, *Bernay*, *Louviers*, *Pont Audemer*.

About 1,845 hectares of vines, produce on an average 60,900 hectolitres of wine, which are consumed by the inhabitants.

The wines of this country are all, more or less, harsh, and without quality.

L'ISLE DE FRANCE ET BRIE.

These provinces form four departments, *de l'Oise*, *de la Seine*, *de Seine et Oise*, *et de*

Seine et Marne, which contain 45,200 hectares of vines, producing yearly 1,453,000 hectolitres of common wines, of which some produced from the best exposures and good plants are consumed as *vins d'ordinaire:* the greater part of inferior quality.

DE L'OISE.

Beauvais, Clermont, Senlis, Compiegne.

3500 hectares of vines produce annually 124,000 hectolitres; bad wine, which does not bear carriage.

RED WINES.

They reckon as the best those which are produced near *Clermont:* their sole merit is that of being less bad than the others.

Those of *Beauvais* are inferior, but the inhabitants find them good, and consume the whole crop. Those of *Compiegne* and *Senlis* are rough, cold, and below mediocrity.

WHITE WINES.

Mouchy St. Eloy, canton of *Liancourt*, produces a wine, which, in good years, has an agreeable flavour, and keeps a long time.

DE LA SEINE.

La Ville de Paris, St. Denis, et Sceaux.

About 4,800 hectares of vines produce, on an average, 143,000 hectolitres of wines of the worst quality, consumed by the cultivators themselves, or sold in detail for the gingettes of the environs of the capital. The merchants of Paris buy very little, and that only in time of scarcity, because of their acid taste, which the mixture of good wines imperfectly corrects, and only for a short time.

DE SEINE ET OISE.

Versailles, Corbeil, Etampes, Mantes, Pontoise, Rambouillet.

About 20,000 hectares of vines produce 672,000 hectolitres of common wines, of which 400,000 are consumed in the country; the surplus exported.

RED WINES.

Mantes sur Seine produces tolerably good *vins d'ordinaire;* amongst which, they mention with praise that *de la Côte des Célestins.*

Athis, three leagues from *Corbeil* and *Paris*; the close belonging to the Château, produces wine light and agreeable.

The other vines of this commune furnish tolerable good vins communs, but inferior.

Mons, three leagues from *Corbeil*, produces wines esteemed in the country.

Andresy, a league from *Poissy*, wines light, with little spirit, but pleasant.

Deuil and *Montmorency* make wines with body, colour, and a good taste, although coarse and with little spirit.

Argenteuil, canton de *Versailles*, two leagues from *Paris*, is surrounded by a considerable vineyard, which produces much wine of an inferior quality, and the greatest part with a disagreeable taste of the soil, and a very unpleasant smell, arising from the manure la Poudrette, (night soil.) The Vignerons, who are sure of selling the whole of their crops, care little about any thing, but the rendering the produce abundant. Some proprietors, more careful, obtain a liquor weak in quality, but not at all unpleasant.

WHITE WINES.

Mignaux, three-quarters of a league from *Versailles*, produces wines tolerably good, light, and agreeable. The author of the Almanach des Gourmands, compares them with the best *tisanes* of *Champagne*.

Andresy produces some small wine, esteemed in the country.

SEINE ET MARNE.

Melun, *Coulommiers*, *Fontainebleau*, *Meaux*, and *Provins*, produce, on an average, 514,000 hectolitres of wine of a low quality; of which 245,000 are consumed in the country; the rest exported.

The plants generally cultivated are *le Pineau*, *le Mélier*, *le Meunier*, *le Tresseau*, *le Saumoiseau*, *le Fromenton*, *le Rochelle*, *le Gamé*, *et le Gouais*.

RED WINES.

The district of *Fontainebleau* has some vines, the wines of which are esteemed as vins communs.

The vineyard *de la Grand Paroisse,* and some neighbouring ones, furnish wines which have a good colour, body, *un assez franc goût,* and much firmness.

Sablons and *Moret,* near *Fontainebleau,* although much inferior, may be ameliorated by mixture of good wines.

The district of *Melun* produces, in good seasons, some wines of a good colour, and tolerable flavour, but generally with little spirit.

Those of *Chartrettes, Boissise, d'Hericy, et Fericy,* are the best. Those on the side *des Vallées* are preferred. The wines of the districts of *Provins* and *Coulommiers,* are flat and grossiers The *red* is harsh and disagreeable when not mixed with the *white,* and this turns a *la graisse* quickly by itself.

Saint Girex and *d'Orly,* on the confines *de la Brie,* produce wines less bad than the others.

The district of *Meaux* makes only small wines, little coloured, dry, *verts,* cold, and spiritless, incapable of amelioration by mixture with good wines.

Lagny is surrounded by vineyards, producing only small wines.

WHITE WINES.

The vineyards produce very few: those on the side *des Vallées*, at *Chartrettes*, are tolerably good.

CHAMPAGNE.

This province, sixty-five leagues long, and forty-five broad, under the 47th, 48th, and 49th degrees of latitude, is divided into four departments, *des Ardennes, de la Marne, de l'Aube*, and *de la Haute Marne*; contains 63,600 hectares of vines, and produces, on an average, 1,768,000 hectolitres.

The wines of *Champagne* are too well known to require any eulogy. The vineyards of the departement *de la Marne* are those only which furnish the famous wine. Some *crus* of the department *de l'Aube* produce *red wines* justly esteemed; those of *Haute Marne* are less exported. The wines of the department *des Ardennes* are of inferior quality, and do not leave the country.

DES ARDENNES.

Mezieres, Rethel, Rocroz, Sedan, Vouziers.

The vine is only cultivated in the districts of *Rethel, Sedan,* and *Vouziers.* About 2500 hectares produce 80,000 hectolitres de vins communs, consumed in the country.

DE LA MARNE.

The wines are the principal riches of this department, and the object of considerable commerce with all France and foreign countries. The vineyards occupy about 20,600 hectares of land, and furnish, upon an average, 636,300 hectolitres of wines, of which 250,000 are consumed by the inhabitants. The vine is cultivated in the five districts, but it is in those of *Reims* and *Epernay* that the celebrated vineyards are found. The *white wines* particularly have contributed to this reputation, by their delicacy, their agreeable flavour, and perhaps still more, by that sparkling *mousse* which they preserve even in extreme age, and which, if not so highly esteemed by connoisseurs, is at

least most sought after by the generality of its consumers. The *red wines* are also distinguished by much fineness, delicacy, and agreeableness.

The plants most generally cultivated are, *red; les Morillons, les Pineaux, les Meuniers, et les Fromentés;* these two last kinds are met with most commonly in the vines of the Vignerons proprietors. *White; les Plants dorés et les Epinettes* alone fill the best *crus*, but the Vignerons frequently plant the *Gouais white*, which they called *Marmot*, and the fruit of which they employ only for wines for their own use. Those who cultivate vineyards in repute never sell the produce of these grapes, lest they compromise the honour of their vineyard. The *raisins, white* and *black*, are cultivated indiscriminately in the vineyards intended to furnish *white wines*. This mixture contributes to the perfection of wines of this kind, and particularly to the *mousseux*. The last resist best the frost and rains frequent at the season of the vintage; they ripen more readily, which is very advantageous when the weather is cold; but in the hot seasons the excess of ripeness makes the colouring matters susceptible of dissolution

after the first pressure, and tinge the liquor. The wines drawn from these grapes preserve better their limpidness and whiteness; they are more *corses*, *plus fins*, and possess more *sève*, than those made with the *white*. They have likewise more spirit, and consequently less fit to become *mousseux*. The *white raisins* on the contrary, producing light wines, which *mousse* very strongly, it results that the best wines are made with the *red* and *white* grapes, mixed in different proportions. However, there are cantons where few black grapes are found, and yet the wines are much esteemed.

In making the *white* wine, without tinge, from *black* grapes, much precaution is used; not only the ripest and soundest bunches are chosen, but also all the dry berries are picked off, and the unripe and rotten. They are placed in large baskets, which are carried on horse-back to the press, and carefully covered with a cloth, in order to weaken the action of the sun, and avoid fermentation. The operation of pressing is made with all possible celerity, and this only two or three times, as long as the liquor preserves its sweetness and clear-

ness, or until it acquires more firmness and strength, or until it takes a tinge. The produce of these first pressings give the choicest wine; those subsequent furnish the wines known in the country by the name of *vins de taille*, which are slightly coloured, of a good flavour, and more spirituous than the first. They generally in a tenth or twelfth proportion enter into the *vins mousseux*, drawn from the vineyards of the fourth class. The wines obtained from the last pressings, without being precisely *red*, are sufficiently coloured so as not to be considered as *white;* they are used advantageously to give strength and quality to the common *red* wines.

The *raisins* intended for making the *vin rosè* are gathered with the same precaution as for the *white*, and are treated in the same manner at the press; but previous to the carrying them thither, they are stripped from the branch, and pressed slightly in the vessels appropriated to this use, and remain there a sufficient time for the commencement of a fermentation, which, by dissolving the colouring particles, gives to the rest the rosy tint which is desired. Sometimes

for this purpose a liquor is used, known by the name of the *vin de Fismes;* it is drawn from elder berries, boiled with cream of tartar. A few drops of this liquor suffice to tinge with a rose colour a bottle of *white* wine, without altering its flavour or wholesomeness: the colour is more beautiful, and keeps a longer time than that obtained from wine suffered to ferment.

The high price of the *vins mousseux* comes not only from the quality of the wines chosen to make them, and the infinite pains required before they are finished, but also from the considerable losses, to which the proprietors and dealers are exposed in this kind of speculation, and the strange phænomena which determine or destroy the *qualitè mousseuse.* As to losses, the owners count in general upon fifteen or twenty bottles broken in a hundred, sometimes even thirty or forty. To this must be added, the diminution which takes place; as the wine is separated from its deposits by decanting, an operation which is performed at least twice.

The phænomena which cause or destroy the quality *mousseux* are so surprising, that they cannot be explained. The same wine

drawn the same day into bottles from the same glass house, put down in the same cellar, and placed in the same heap, mousse to such a height, and in such a division, whilst it mousses much less or not at all in another position, near such a door, or under such an air hole. Wines also, which have moussed perfectly, lose this upon the change of season. All these accidents together cause the dearness of the *vins mousseux;* they are so varied and extraordinary, that the most experienced dealers cannot foresee, nor prevent them always.

The quality of the bottles, or perhaps the degree of fire which they undergo, contribute to diminish or preserve the mousse; we are assured that this phænomenon extends even to the drinking glasses, and that in some all the fermentation is instantly lost, whilst it is preserved in others filled at the same time.

The wines intended for the mousse should be bottled in the March following the vintage; the fermentation generally begins in the month of May, and continues all the summer; it is particularly strong in June during the flowering of the vine, and in August, when the fruit

begins to ripen. At these times the greatest loss in the bursting of bottles takes place, and it is not safe to pass through a cellar without being guarded with a mask of iron wire. The workmen are severely wounded by the splinters of bottles who neglect this precaution. The fermentation diminishes in autumn, and seldom any heavy losses happen in the second year. Amongst the wines prepared for *la mousse*, there are some which take only a slight fermentation: these are called *cremans*, drive out the cork with less force, and sparkle less in the glass. Their mousse forms a scum of froth, which covers the liquor, and disperses in a few moments. They have the advantage over the *vins grand mousseux* in preserving more vinous qualities, and being less sharp. Their price is higher, as being sought for by many connoisseurs, and owing their quality only to one of the strange phænomena in the wines of Champagne, they cannot be obtained in a great quantity.

The best *red* wines are produced upon the north side of the declivities of the Marne, which are called the *Montagnes de Rheims*.

The vines, although exposed to the north and east, furnish well flavoured wines: they are divided, according to their quality, into *vins de la Montagne, de la basse Montagne, et de la Terre de Saint Thierry;* these wines are in general fit to be bottled at the end of one year; those of a good quality keep well from six to twelve years.

RED WINES.

Class 1.

Verzy, Verzenay, Mailly, Saint Basle, near *Rheims,* produce the best wines, called *de la Montagne;* they have a good colour, body, spirit, and moreover much fineness, *sève,* and *bouquet.*

Bouzy, at the extremity of the chain of hills, furnishes wines which have all the qualities of the preceding, and distinguished by their delicacy.

Le Clos de Saint Thierry, one league north-west from *Rheims,* wines which unite the colour and *bouquet* of the wines of *Burgundy* to the lightness of those of *Champagne.*

Class 2.

Hautvilliers, Mareuil, Disy, Pierry, Epernay, upon the declivities of the *Marne,* are more celebrated for *white* than *red* wine.

Taissy, Ludes, Chigny, Rilly, Villers Amand, upon the mountain, from one league to three leagues and three quarters from *Rheims,* furnish wines partaking of all the qualities of the first class.

Cumieres, near *Epernay,* upon the slopes called *de la Riviere Marne,* is reputed for *red* wines more fine and delicate than those of the mountain of *Rheims,* but less body; and so forward, that in a hot season they come so soon to their maturity as seldom to keep above three or four years.

Class 3.

Villedemange, Ecueil, Chameny, amongst the vineyards *de la Basse Montagne,* give wines of a very good quality, which keep ten or twelve years.

Saint Thierry, Irigny, Chenay, Douillion, Villefrancqueux, Hernonville, and some other

crus of that part, called the lands of *Saint Thierry*, produce *red* wines much sought after, of a deep colour, and very pleasant flavour.

Avenay, *Champillon*, and *Damery*, produce also good *red* wines, but inferior to the preceding.

Class 4.

Vertus, three leagues and a half south of *Epernay*, wines of a good colour, body, spirit, and very good flavour; not firm during the first year, but gain much by age, and keep long.

Mardeuil, *Montelon*, *Moussy*, *Vinay*, *Chaveau*, *Mancy*, two leagues from *Epernay*, give wines more delicate, more agreeable, and forward than those of *Vertus*.

Chamery and *Pargny*, two leagues from *Rheims*, furnish wines of the same kind as the preceding.

Vanteuil, *Reuil*, and *Fleury la Riviere*, two leagues and a quarter from *Epernay*, wines resembling those of *Montelon*, but lighter.

Amongst the vineyards which produce the *vins communs*, they mention those of *Châtillon*,

Romery, Vincelles, Cormoyeux, Villers, Auilly, Vandieres, Verneuil, Troissy, as giving the best.

The vineyards of *Sezanne,* and all those of the districts of *Chalons* and *Vetry sur Marne,* produce only wines of a low quality.

WHITE WINES.

Class 1.

Sillery, canton of *Verzy,* two leagues from *Rheims,* produceth the most esteemed wine. It has an amber colour and a dry taste, its characteristics; body, spirit, a charming *bouquet.* It has the property of keeping the mouth fresh, and can be drank in a large quantity without harm; it is generally served iced, *(frappè de glace.)*

Sillery itself, being in a plain, contains but few vines; they grow on the side of *Verzenay,* which is contiguous; it is there where the best wines called *Sillery* are produced. Before the revolution, the Seigneur of this domain possessed upon the declivities of *Verzenay, Mailly,* and *de Ludes,* a great extent of excellent vines,

furnishing wine of the same kind, and of equal reputation with those of *Sillery*. The most part of these has been sold to rich proprietors, who still cultivate them with the same care. The wine of *Sillery* is less sought after in France than in foreign countries; it is particularly esteemed in England.

Ay, five leagues south of *Rheims*, the first of the vineyards called *de la Riviere de Marne*, furnishes the best *vins mousseux*. They are fine, spirituous, sparkling, and have a beautiful *bouquet*, more light and more *moelleux* than those of *Sillery*. In France they are often preferred, although they have neither the colour nor the flavour, neither are they so spirituous or stomachic.

Mareuil, near *Ay*, produces wines not differing from the last, and pass, in commerce, as *vins d'Ay*.

Hautvilliers, four leagues from *Rheims*, furnished, formerly, wines which equalled or surpassed those of *Ay*; but many of the vineyards having fallen into the hands of persons who do not cultivate them with the same care, their

produce, though good, is now placed only in the second class.

Pierry, three-quarters of a league from *Epernay*, has wines little inferior to those of *Ay*; they are drier, keep a longer time, and are distinguished by a marked taste *de Pierre à fusil*.

Dezy makes wines which partake of all the qualities and character of those of *Ay*.

The wines of *Epernay* are in general inferior to those of *Ay*; however, some wines, and particularly those called *du Closet*, produce some equal in quality.

Class 2.

The vineyards of *Cramant, Avise, Oger*, and *Le Menil*, from one to three leagues from *Epernay*, are in general planted with *white* grapes, which succeed better there than red. Their wines are sweet, very fine, light, and agreeable; mixed with those of *Ay*, and others of the first class, they furnish *vins mousseux*, possessing all their qualities. This mixture is necessary in hot seasons, because the wines of the first *crus de la Marne*, being made with *black*

grapes are less apt to *mousse* than those from *white*; and these latter ensure the fermentation. The wines called *Ptysannes*, are principally found amongst these four *crus*, which are so much esteemed as aperitives, and ordered by physicians in diseases of the bladder. They are bottled at the end of the year, after the vintage. Wines of the same name are made in the vineyards of *Ay*, *Pierry*, *Mareuil*, and *Sillery*; but this *Ptysanne* has more body and spirit, is drank iced like the wines of *Sillery*, and is in high estimation.

Classes 3 and 4.

The sloping hills, well exposed to the sun, with good plants, and carefully cultivated, generally produce very good wines. The others are of an inferior quality, and must be reckoned in the fifth class.

Class 5.

Chouilly, *Monthelon*, *Grauves*, *Mancy*, *Molins*, *Maugrimaud*, near *Epernay*, *Beaumont*, and *Villers aux Nœucs*, near *Rheims*, produce wines light and agreeable, but weak, which

only last a year. When the season is very hot, the best are used in the preparation of *vins mousseux* of the third class, by adding about a tenth of *vin de taille d'Ay* or *Mareuil*, which, giving them body, makes them keep better.

The environs of *Ancerville*, *Vitry sur Marne*, and *Sézanne*, produce wines small, *secs*, *verts et plats*, which will not keep, and are all consumed in the country.

The principal commerce of *Champagne* wines is made at *Rheims*, *Avise*, and *Epernay*. This last town is advantageously placed in the midst of the vineyards, on soil favourable for good cellars ; they are hollowed in a limestone rock, are large, and well calculated for the keeping of wine. Those of M. Moët are particularly remarkable for their extent; they form a kind of labyrinth, which requires a guide ; the walls are covered, (tapissées) to the height of six feet, with bottles artfully arranged, (400,000 bottles.) Few travellers pass without visiting them, and even sovereigns have had the curiosity of going so see them.

DE LA HAUTE MARNE.

Chaumont, Langres, Vassy.

RED WINES.

Class 1.

Aubigny, a canton of *Prauthoy*, five leagues from *Langres*, produces wines of a light red colour, much delicacy, and a very pleasant *bouquet*.

Mont Saugeon, five leagues from *Langres*; its wines keep well, and only differ from the preceding in a little less delicacy.

Class 2.

Vaux, *Rivière-les*, *Fosses*, *Prautoy*, and many other communes, make wines of good quality.

The vineyards of *Joinville*, four leagues from *Vassy*, *St. Urbin*, and some slopes of the vineyards of *Château Vilain*, of *Creancey* and *Esscy-les-Ponts* in the district of *Chaumont*, furnish a small quantity of wines, light, and agreeable; but which have neither the

value nor *bouquet* of those of the first class. The environs of *Saint Dizier* produce a great quantity of small wines; the proprietors are accused of increasing their colour by black wines and elder-berries, and archil, called brinbelles.

DE L'AUBE.

The vine occupies 30,000 hectares of land, and produces, on an average, 617,000 hectolitres; the half of which is consumed in the country. The plants generally cultivated are, *le Pineau rouge et blanc, le Fromenteau violet et blanc, le Gouais et le Gamet.*

RED WINES.

Les Riceys, composed of three hamlets, are situate in a narrow valley, three leagues from *Bar-sur-Seine*, and surrounded by slopes, which produce very good wines. The vineyards of the three are of equal reputation. The wines are brisk, very spirituous, and well flavoured, with *un joli bouquet* and much *sève*; they require to be kept two years in cask to arrive at maturity. The best slopes are *la Foret, les*

Roties Tronchoit, Boudier, Rotier, Foiseul, and *Chênepestor.*

Balnot-sur-Laigne, near the *Riceys,* produces similar wines; amongst which those of the side called *Vaux* are the best.

Avirey and *Bagneux-la-Fosse,* in the same canton, produce wines which approach near to those of *Riceys.* The most celebrated vineyard is called *Val-des-Riceys,* at *Avirey.*

The wines from these vineyards are generally sent into *Flanders, Picardy,* and *Normandy.*

Class 2.

Bar-sur-Aube, Bar-sur-Seine, Bouilly, Laine aux Bois, and *Javernan,* produce *vins d'ordinaire* very pleasant, but incapable of exportation.

Gyè, Neuville, Landreville, district of *Bar-sur-Seine,* produce a great quantity of *vins communs* and *grossiers,* of a deep colour, and bearing exportation. On the side called *Gravilliers,* at *Neuville,* the plant *Pineau* is cultivated, and produces wines little inferior to those of the *Riceys.*

Villenoxe, near *Nogent-sur-Seine,* is sur-

rounded by large vineyards, which produce much common wine.

WHITE WINES.

Riceys, already cited for *red* wine, produces *white*, much esteemed, lively, sparkling, very spirituous, and well flavoured.

Bar-sur-Aube; the wines in this district are good, though with little spirit, and keep well.

Rigny le Teron, district of *Troyes*, produces small *white* wines, tolerably good, and bearing exportation.

LORRAINE.

Under the 40th and 49th degree of latitude forms the departments *de la Meuse, des Vosges, de la Moselle, et de la Meurthe.*

LA MOSELLE.

Metz, Thionville, Sarguemines, Briey.

The plants generally cultivated are red grapes, *le gros et petit Noir, le gros et petit Pi-*

neau ; white, *l'auxerrois, le bouquet, la patte de mouche, le gros vert,* and *la grosse race.* Part of the five kinds being destroyed in 1789 by frosts, they have been replaced by coarse plants, which resist better the intemperate seasons, and produce much wine of an inferior quality.

RED WINES.

The vineyards of *Scy, Jussy, Saint Ruffine* and *Dole,* upon the sloping sides of the left bank of the *Moselle,* give the best wines, of a good colour and agreeable flavour; ripe in two years, and may be kept ten. Some communes of *Sarguemines,* produce tolerable good wines; the others are of moderate quality.

WHITE WINES.

These, for the most part, are light and agreeable, but of short duration, and do not go out the country.

DE LA MEUSE.

Bar le Duc, Commercy, Montmedy, Verdun. The plants cultivated are, *le Pineau noir*

et blanc; le Bourgnignon, l'Aubain, le vert-plant et la grosse race; the produce of the last is abundant, and of good quality. One hectare planted with the *grosse race,* can produce 200 hectolitres; the same with the *Pineau,* only 65.

RED WINES.

Bar le Duc and *Bussy la Côte* produce wines light, delicate, and very pleasant *vins d'ordinaire de premiere qualité.*

Sorgeville, Savonniere devant Bar, Ligny Naives devant Bar, Behogne, Chardanar, Varney Rambercourt, Loisey and *Anceville,* produce wines of the same kind.

St. Michel, near *Verdun,* furnishes wines esteemed equal to those of *Barr,* which keep a long time.

Creuë produces *red* wines much esteemed.

Class 2.

The vineyards *d'Apremont, Loupmont, Warneville, Lionville, Saint Julien, Champougny, Vaucourleurs, Vignot, Sampigny, St. Michel, Dampcevrin, Buxieres, Buxerules, Montsec, Vigneules,* and *Hatton Chatel,* produce wines of a good

flavour, briskness, body, and sufficiently spirited.

The country called *les Rochelles* and *les Allouveaux* produce tolerable good wine.

WHITE WINE.

Creuë produces the best *white* wines, also *Boncourt.*

LA MEURTHE.

The plants generally cultivated are the *Pineau noir et blanc, l'Ericé noir,* called also *liverdun,* and preferred here to the *Pineau, l'Ericé blanc, le gamme, le facan et la grosse race.*

RED WINES.

Thiaucourt, Pagny sous Pressy, Arnaville, Bayonville, Charrey, Essey, Villers sous Pérni, and *Wandelainville,* furnish the best wines; a good colour, delicacy, and an agreeable flavour; place them amongst wines *d'ordinaire de seconde qualité.*

Toul, Bruley, Dom Germain, Pannes, Envezin, Jaulnay, Rambercourt, Ecrouves, and *Lu-*

cey, produce wines of the same kind, but less delicate.

Bondonville, Côtié Rôtie, Pixerecourt, near *Nancy*, *Rouville* and *Neuviller*, district of *Laneville, Vic* and *Achain*, furnish *vins d'ordinaire* tolerably good.

WHITE WINES.

Bruley, near *Foul*, produces the best; they are pleasant, and keep a long time.

VOSGES.

Epinal, Mirecourt, Neufchâteau, Remiremont, Saint Die.

RED WINES.

The vineyards of *Charmes, Xaronval*, and *Ubexy*, furnish wines of an agreeable flavour.

ALSACE.

Under 47th and 78th degrees of latitude form the departments of the *Upper* and *Lower Rhin.*

The red grapes do not thrive in this province. On the contrary the white are highly esteemed; but although the wine possesses bouquet and other good qualities, it is not pleasing to those accustomed to the wines of *Burgundy* and *Champagne*, and is in greater vogue in *Germany* and *Switzerland.*

BAS RHIN.

Strasbourg, Saverne, Schelestadt, Wissembourg.

RED WINE.

Very little produced, of an inferior quality, not exported.

WHITE WINES.

Molsheim produces *white* wines called, *Finkenwein*, of excellent flavour, *sëve* and *bouquet.*

Wolxheim gives the wines, called *Riesling*, like the preceding, and equal to the *vins gentils* of the *Haut Rhin.*

Class 2.

Mutzig wines, like those of *Molsheim*, but inferior.

Neuviller and *Erndlsheim, white* wines, highly esteemed.

Imbozheim, good wines, but keep only three or four years.

Kentzheim and the *vins clairettes* of *Thieffenthal*, are praised.

HAUT RHIN.

Colmar, Altkirch, Befort, Delemont.

RED WINES.

Of inferior quality and little made.

The vineyards deserving notice are *Riquewir, Rebauville, Ammerschwir, Rienshcim, Kaiserberg, du Chateau Obviller*, and a few others. *Geisbourg*, near *Kaisarbourg*.

WHITE WINES.

Guebuiller, near *Colmar; vins secs*, which have *du corps, du spiritueux, de la sève*, and a taste of nuts, called *eschgriese*.

Furcheim, near *Colmar*, wines of the same kind and quality: they are called, *brand*.

Riquewir and *Ribauville*, renowned for their wines, called *gentils*. The best wines of *Ri-*

quewin are the *Schonerburgn*, and at *Ribauville*, the *Trottacker*, and *Zahnacker*, they keep twenty years, and improve by age and carriage.

Than, near *Befort*, a wine, called *rangen*; it attacks the nerves violently, and causes paralysis.

Begholtzelt, *Rufach*, *Pfaffenheim*, *Enguisheim*, *Inguersheim*, *Mittelweyer*, *Hunnevyr*, *Katzenthal*, *Amerscheyr*, *Kaiserberg*, *Keintzheim*, *Sigolzeim*, *Babelsheim*, produce wines of a very good quality.

The wines, called *gentils*, come from a fine grape, called *riesling*, which is called *gentil raisin*, to distinguish it from the common, called *burger*. The proprietors having of late years mixed brandy with this wine, and added common wines, have much injured its reputation.

Class 2.

Rixheim and *Habsheim*, wines esteemed in the country, but inferior in quality.

VINS DE LIQUEUR.

When the season is favourable they make at *Colmar*, *Oliwiller*, *Kientzheim*, *Kaiserberg*,

and *Ammerschwir*, the *vins de paille*; so called because the grapes were originally dried on straw. They are now hung up on strings in a room, with the windows open whilst there is no danger of frost, and are visited every week in order to take away any rotten berries; they are suffered to dry until March, when the wine is made. The quantity then is about a tenth part of the juice at the time of the vintage. When kept six or eight years it resembles *Tokay;* and sells at six francs a bottle, and often higher. At *Requewir* and *Kebauville, muscat wines* are made.

BRETAGNE.

This province is under the 47th and 48th degrees of latitude.

FINISTERRE AND DES COTES DU NORD.

Finisterre cultivates no vines.

ILE ET VILAINE.

306 hectares produce 7000 hectolitres—inferior in quality, the least bad is upon the territory of *Redon.*

LOIRE INFERIEURE.

WHITE WINES.

Varades, *Montrelais*, and *la Chapelle*, give the best, the produce of the *Pineau*.

Valet, near *Nantes*, *la Chapelle-Hulin*, *la Haye*, *le Loroux*, *le Paleet*, *Maisdon*, *Saint Fiácre*, *Saint Gèreòn*, *Saint Herblon*, and *Riaillé*, produce wines, sweet, light, and agreeable.

This department produces much wine with a disagreeable flavour of the soil. A great quantity is sent to Paris to be mixed with the deep *red* wines: they are inferior to those of *Anjou*, and are only used for wines sold in detail. The wines of the plant, called *gros-plant*, are harsh, but make brandy.

ANJOU ET MAINE.

These provinces, under the 47th and 48th degrees of latitude, contain 45,940 hectares of vines, producing 773,000 hectolitres of *vins d'ordinaire* and *vins communs*.

MAYENNE.

590 hectares of vines, 12,000 hectolitres. Of so bad a quality, that the proprietors every year dig up their vines and replace them with apple-trees.

SARTHE.

10,350 hectares; 161,000 hectolitres of wine.

The wines are in general of a low quality. The only *crus* which produces good wine is the *Clos de Jasnieres.*

The other *crus* of any reputation are those of *Bazouges* and *Gazoufiere,* for the *red*: and for the *white,* those of *la Flotte, la Chatre, Sainte Cécile, Marçon et Château du Loir, Mareil, St. Benoist, St. George's,* and *Champagne.*

MAINE ET LOIRE.

35,000 hectares produce 600,000 hectolitres of wine; 120,000 consumed in the country, the rest exported or made into brandy and vinaigre, called *vinaigre de Saumur.*

The shores on the sides of the rivers furnish the best vineyards.

RED WINES.

These are in less estimation than the *white.*

Champignè-le-Sec, wines *corsés,* deep colour, good taste, and *tres genereux* : require four or five years keeping. *Le Clos des Cordeliers* most esteemed.

Dampierre, Varranis, Chassé, Sait Cyr-en-Bourg et Brêzé, wines of the same kind, but a little inferior to those of *Champigny.*

Le Cru Bellai, the same wines.

Saumur, wines of the same kind.

Neuillé, wines of a deep colour. The rest of the wines *communs, grossiers,* and with a bad taste of soil.

WHITE WINES.

The slopes, near *Saumur,* produce wines *corsés,* very spirited, bear transport by sea; they have *finesse, du gout,* and *un peu de bouquet,* but affect the head.

Vineyards, *les Rotissans, la Perriere, le grand et petit Morin et des Poilleux.*

Parnay, Dampierre, Souzé et Turquan-Martigné-Briant, Thouarce, Foy, Rablay, Beaulieu, Saint Luygne; Savenieres, wines of the same kind.

Class 2.

Chaintre, Varrains, Chassé, St. Cyr en Bourg, Brezé, Courchamp le Mihervé, and *Saumousset,* wines good but inferior in quality; great exportation is made to *Belgium* and *Holland.*

Class 3.

The vineyards of *Trelazé, St. Barthelemy,* and *Brain sur l'Authion,* give good wines, but inferior.

Distré, Antoigné, Bas Nueil, and *Brion,* wines sweet, agreeable, and free from taste of soil, generally sent to *Paris.*

The other wines have a disagreeable taste of soil, called *gout de tuf.*

The wines of *Anjou* are in general spirituous, and have a good effect in the mixtures with the *vins grossiers.*

TOURAINE.

Situate under the 49th degree of latitude. The wines of this province are most celebrated for their mixture with other wines.

The *red* wines have a deep colour, *beaucoup de nerf, de mordant et de corps.* The *white* are sent to *Flanders* and *Hollând,* and some to *Paris.*

INDRE ET LOIRE.

36,000 hectares, 700,000 hectolitres, 300,000 consumption in the country.

Plants, *le gros et menu pineau blanc, l'Orleans, la Malvoisie.*

RED WINES.

Class 1.

Joué, wines, called *les nobles,* good colour, body, spirituous, an agreeable flavour. *Tres franc.* They gain by age.

St. Nicholas de Bourgueil, nine leagues from *Tours.* Wines, of a deep colour, good body, and *spiritueux,* gain by keeping, and in taste and

perfume resemble the wines of *Bordeaux*, as to the *raspberry* flavour. The other *crus* give wines, high coloured, *lourds et froids*.

Class 2.

Which produces wines, called *du Cher;* of a deep colour, good flavour, body, *spiritueux* and *mordant*, good to give colour and body to weak wines, for which they are much sought after. In a good season, well chosen, they keep well, and improve, and resemble the *vins d'ordinaire du Bordelais*.

The best vineyards are at *Chisseaux, Civray, la Croix de Bléré, Ahee, et Azay sur Cher.*

Chenonceau, et Diere. Epeigné, Francueil et Veretz.

Saint Cyr sur-Loire, Saint Avertin et Balan.

Chinon, near *Tours*, vineyards of considerable size, wines of good colour, *assez corsés, spiritueux*.

Luynes et Fondettes, near *Tours, Langeais et St. Marc.*

Amboise has in its neighbourhood the vineyards *de Pocé, St. Ouen*, and *St. Denis*, which produce wines *en premiere cuvee*, less coloured,

moins corsés, but more pleasant than those of *du Cher.*

Chargey et Limeray, Mones, Souvigny et Chargé; wines light colour, but agreeable; a great quantity of *vins communs, verts, secs,* but good for mixing with other wines.

Loches, only inferior wines.

WHITE WINES.

Class 1.

Vouvray, two leagues from *Tours*; wines of good quality, sweet and *liquoreux* the first year; by age they become *spiritueux,* then *moelleux,* with a very pleasant flavour, and very *capiteux.* The *vins de choix* are above the *vins d'ordinaire.* Those of the finest quality seldom come to *Paris,* but are sent to *Holland* and *Flanders.*

Class 2.

Rochecorbon and *Vernou,* of the same kind, but inferior.

St. George, Nazelles et Norzay, Lussault

et Saint Martin le Beau, Rougny et Chancay, agreeable wines, less spirited.

Langeais, wines, *tres communs,* and subject to turn yellow.

All the *white* wines *de la Touraine,* take the name of *Vouvray,* which hurts their reputation.

ORLEANAIS, BLAISOIS, BEAUCE, UNE PARTIE DU PERCHE ET DU GÂTINAIS.

These provinces are under the 47th and 48th degrees of latitude.

EURE ET LOIRE.

The best vineyards are, *Séche Côte, le Monceau, Chavanne, Roussiere et Saint Piat, de Croiselles, Malsausseux, du Luat-Clairet, Varenne, Machelon, Champdé.*

LOIRET.

30,000 hectares of vines, 100,000 hectolitres; 25,000 consumed by the inhabitants, the rest exported under the name of *vins d'Orleans.*

RED WINES.

Class 1.

Guignes, 6 leagues from *Orleans,* wines well bodied, good colour, excellent flavour, *assez spiritueux, un bouquet prononcé.*

St. Jean de Bray, wine of good colour, body, *de la finesse,* good flavour, keeps well. *Le Clos Sainte Marie,* gives the best wine.

La Chapelle, Saint Gy, Saint Ay et Fourneaux, wines equal to the preceding.

Beaugency, Beaule et Beaulette, agreeable wines, sooner ripe, but keep well.

Mafen, wines resembing those of *Beaugency.*

Sandillon, wines of a good colour, *assez spiritueux,* good flavour, and very firm.

Saint Denis en Val, wines delicate agreeable, of good colour.

Combleuse, wines which resemble those of *Saint Jean de Bray,* but inferior in quality.

Class 2.

Saint Denis de Jargeau, en premiere cuvée, good wines *d'ordinaire.*

Jargeau, wines inferior to the preceding.

Bon et Mardié, wines tolerably pleasant, but weak.

Olivet, Saint Mesmin, Saint André et Clery, wines, high coloured, *grossiers,* harsh, and with little spirit, which comes from the vine, named *Gasçon;* not pleasant to drink, but good in mixture.

Saint Privé Saint Paterne, Sarang, Gedy, Ingré, Saint Marc, Fleury Senoy, Saint Marceau, produce *vins communs* tolerably good.

The districts of *Montargis* and *Pithiviers, vins communs,* under the name of *vins du Gâtinais.*

The vineyards *Saint Loup, Montbarois, Auxy, Egry,* and *Bois commun,* give wines of the first quality in this country; of good colour, and though *grossiers,* their taste not unpleasant.

It is asserted, that in the time of Philip Augustus and St. Louis, the *vins du Gâtinais* were drank at the king's table; at present not even good *vin d'ordinaire* is to be found.

WHITE WINES.

Marigny and *Retrechien,* wines in great

quantity, some of which are agreeable, and keep their whiteness.

Saint Mesmin, has still some *vignes en auvernat blanc,* whence wines of good quality; but in general this vineyard has lost its reputation, because the proprietors have rooted out this plant to make room for others more productive.

Loury, and other vineyards of this district, wines of bad quality, used to make *le vinaigre d'Orleans.*

LOIR ET CHER.

28,000 hectares give 850,000 hectolitres, 140,000 consumed in the country.

PLANTS.

Red, *l'Auvernal franc, le Lignage, le Meunier, le Gros Noir;* white, *le Blancheton; l'Herbois, le Gouais.*

The vineyards *de la côte du Cher,* are entirely planted with the red vine, called *Cahors.*

Three different kinds of wines are made at *Blois; Vins Noirs, Rouges et Blancs.*

VINS NOIRS.

These wines from the *Gros Noir,* are thick and of so deep a red, that they appear black. New, their flavour is *âpre* and unpleasant, grown old, they lose their colour and vinous taste. Their merit is in their uniting with all the wines, *pale* or *white,* which require to be deeper coloured without altering their flavour.

VINS ROUGES.

Class 1.

Blois, produces wines, when new, well coloured and firm, but by age their colour diminishes, and they acquire spirit, an agreeable taste, and a little perfume.

The communes upon the *Cher,* produce wines named, *Vins du Cher.*

The best are at *Thesée* and *Monthon sur Cher;* the second at *Bouré, Montrichard, Pouille, et Chissai,* and those of *Mareuil,*

Pouillé, Angé, Faverolle, St. George, et Lusillé.

Chambon, wines similar to those of the *Grouets,* but less spirituous.

Class 2.

Onzain, upon the *Loir,* wines of a good colour, but less spirituous, and capable of being kept than those *des Grouets.*

Mer-la-Ville, and the vineyards situate on the frontier towards *Beaugency,* make wines well flavoured and spirituous, drinkable in one year, they do not keep well.

Chaumont, wines of the same kind but colder.

The district of *Vendome* contains few vineyards, and produces only *vins communs,* however of a good colour and flavour. *Pezon, Ville-Aux-Clercs,* and those of *Selles,* are named.

VINS BLANCS.

The country, called *Sologne,* produces a considerable quantity, which, in good years, have much sweetness and flavour. The most

esteemed *cru* is *Murblin.* *Vimeuil, Saint Claude, Moret, et Mostelivant,* were planted entirely with the *Auvernat* and *Melier*, producing *vins tres francs de gout, spiritueux,* and *vifs,* but the proprietors have rooted these up and planted the *Blancheton,* a greater bearer, but inferior in quality.

Mer la Ville, and other vineyards, *vins blancs communs,* well flavoured. The *cru Suevies* is preferred.

Troo, Artuis et Montoire, furnish wines made into brandy.

BURGUNDY ET BEAUJOLAIS.

Burgundy, under the 46th and 47th degrees of latitude, sixty leagues in length, and thirty wide; forms three departments, *de l'Yonne, de la Cote d'Or, et de Saône et Loire.*

Le Beaujolais, under the 45th and 46th degrees of latitude, ten leagues long, eight wide.

The vineyards cover 103,000 hectares, the produce, on an average, 2,550,000 hectolitres

of wine; 700,000 are consumed in the country. The vineyards have increased very much since the revolution; many land-owners have converted into vineyards low and marshy lands, others have introduced manures, or carried new earth upon the old to increase the crop. Others have substituted young for the old plants, and even common plants for the fine. This has caused a degeneracy in the wines in the opinion of the purchaser, but notwithstanding this increase in low and common wines, the number of good vineyards have likewise increased.

The wines of *Burgundy* are ranked under three different names, distinguished by marks peculiar to each. *Vins de basse Bourgogne*, less spirituous, less *sève et bouquet* than those of the *Côte d'Or*. They are brisker, and keep for a long time, a weak portion *de l'âpreté* of the *Bourdeaux* wines. *Les vins de Haute Bourgogne*, possess all the qualities of perfect wine. In these the body does not injure the delicacy, *La Moelle* does not render them *pateux ni fades*. Their lightness does not arise from want of strength, warmth, and flavour, and

the spirit does not render them too intoxicating.

Vins de Macon, differ in having less perfume, their *moelle* is more *epaisse* and less delicate, without being *Pateusse:* they have what is termed *de la Mache;* this, however, is esteemed, and announces the presence of qualities, which develope themselves by age.

DE L'YONNE.

The vine is very old in this country, and particularly in *Auxerre;* some plants are above 100 years old. It was known when the Romans entered Gaul. History states, that in the ninety-second year of Christ, a famine determined Domitian to order the rooting up the vines, and forbid the planting new ones; 36,000 hectares produce, upon an average, 900,000 hectolitres of wine, of which 250,000 are consumed in the country.

The plants generally cultivated are, *le Pineau, black* and *white, le Tresseau, le Ron-*

çain, et le Gammé, this last is a great bearer, but spoils all the wine. It would be well if the order of Charles IX. forbidding the planting the *infame Gammé*, was revived. In the district of *Sens* and *Gorgny*, they also cultivate *le Saumoreau, le Melier, et le Gros.*

RED WINES.

Class 1.

Danemoine, near *Tonnerre;* here is situated the famous spot, called *des Olivotes;* wines of a good colour, much body, and particularly spirituous, are at the same time *fins* and *delicats.* They have also *séve*, and *bouquet.* They should be bottled after three years, and will keep a long time.

The country of *Tonnerre* has many distinguished *crus*, as those of *Pitoy, de Perriere, et des Preaux.*

Auxerre; the best vineyards are upon the mountain, called *la Grande Côte d'Auxerre;* it is covered with vines, and planted with the *Pineau Noir. Les Clos de la Chainette, et de Migrenne*, hold the first rank. The first

produces wines *genereux*, *fins*, and *delicats*, *avec un séve*, and *un bouquet*. The second wines *moins delicats*, but with more *de corps* and *de spiritueux*. They are reported to bear exportation beyond sea better than any other, and to have been frequently sent to England, and always into Italy, without suffering a change.

Class 2.

La Cuvée Clairion, produces wines possessing the qualities of those *de la Chainette*.

La Cuvée Boivin, wines comparable with those of *Migrenne*.

Les Cuvées Judas, *Pied de Rat*, *Rosoir*, *et Quêtard*, occupy the first rank.

Epineuil, wines little differing from those of *Tonnerre*.

Les Coteaux, called *la Poche*, *la Haute Perrière*, *le Buisson Bridenne*, *et Chausoin*, are particularly distinguished. Wines, of a pale colour, are made, called *Vin Gris*, *fins*, *delicats*, *legers*, but *capiteux*.

Irancy, a canton of *Coulange*, produces wines of a good colour, *corsés*, and *genereux*.

Palotte is distinguished. The Benedictines found so much quality in the *vin de la Palotte,* that they mixed it with the wine *de la Chainette,* to put it into a state to bear exportation.

Les Crus, called *du Paradis, de Bergere, de Vaux Chassés, et des Cailles,* are inferior to *la Palotte,* but give excellent wines.

Danemoine, has also *des Cuvees,* called *les Marguerites, et les Corbèmoreau.*

Coulanges-la-Vineuse, has still vineyards of reputation. The most esteemed is that *Du Seigneur;* the owner has kept the ancient plant, *le Franc Pineau.* Few others have followed his example, and by rooting out this vine, and substituting others more productive, have destroyed the reputation of the wines.

Class 3.

Vincelotte, near *Irancy,* wines of the same kind as those of *Irancy,* but inferior.

Auxerre again appears as furnishing wines of the *second cuvée de la Grande Cote,* and in the choice from other slopes in its district, *vins corses* and *genereux,* but less delicate than the first.

The best are the vines *du Tureau, du Montardoin, de Sainte Nitace.*

Avalon: many good wines are here produced, amongst which are distinguished those *de la Côte d'Annay, et de Rouvre et du Veau;* particularly the vineyard, called *le Champ Gachot.*

Vezelay and *Givry,* produce wines of a good quality, the best in the vineyards, called *le Clos* at *Vezeley, et la Girande a Givry.* These wines are stated to bear particularly well the passage by sea. They become sometimes thick and of a bad flavour, but suffered to rest three or four months they recover their clearness and quality.

In this class also may be reckoned the vineyards *de la Belle Fille a Jussy, St. Jacques a Joigny, du Chateau a Tronchoit, et la Veille Plante a Pontigny.*

Class 4.

Cheney, Volichere, Tronchoil, Molosme, near *Tonnerre,* and some other vineyards, give good wines.

Cravant, canton of *Vermanton*, wines of deep colour, *du corps et du fort bon goût.*

Jussy, wines of the kind of *Coulanges, la cote-de-la belle fille.*

Vermanton, wines light, agreeable, and soon ripe. The vineyards *de Bertry, la Vaux Moine, Naudigion, les Plantes Hautes et la grande côte*, bear the highest reputation.

Joigny, the wines are light, delicate, and very pleasant, but are accused of attacking quickly the head. *La Côte Saint Jacques*, those of *Migraine*, and *St. Michel*, are the best.

Saint Bris, the vineyards called *la Poire, les Chaussans, la Chaise, les Perprauts, et la Voie Blanche et Blamoy*, furnish wines of a good colour, *corsés*, and of a good flavour.

Arcy sur Cure en premiere Cuvée, wines like those of *Coulanges*, and near in quality.

Pontigny, three leagues from *Auxerre;* the produce in general is only *vins communs*, but one vine, called *la Veille Plante*, furnishes wine which unites *la Séve* and *le Bouquet du Bordeaux*, with the other qualities of the *Burgundy.*

Véginnes, Juney, Saint Martin, Commissay, and some other vineyards, give wines of a good colour, good flavour, and very firm.

Ville Neuve sur Yonne, Saint Julien du Sault, and many communes of *Joigny,* produce good wines, which when well chosen, and in a good season, keep well and improve.

Paron, near *Sens,* has the only vineyard of any reputation.

Veron, produces wines of a good colour and soon ripe. The other wines are *grossiers,* more or less common, and are only sent to *Paris.*

WHITE WINES.

Class 1.

Tonnerre, les Coies de Vaumorillon et des Grisées, give wines full of body, *de finesse,* and *de spiritueux.*

Chablis, four leagus from *Auxerre,* produces wines much esteemed, the best of which are ranked amongst the second in the kingdom.

Above all other wines they keep their transparent whiteness. They are spirited without

being heady, have *du corps de la finesse, et un parfum*. The *cuvees* most in request are,

1. *Le Clos*, this wine, strong in spirit, is a little harsh the first year, but becomes very agreeable, and keeps well.

2. *Les Cuvees de Valmur et de Grenolles;* these wines have more sweetness and delicacy than those of *le Clos*, but having lost the quality, called *moustille*, they are less spirited, and do not keep.

3. *Vaudesir, Bougueraux, et Mont de Milieu*, give wines very fine, and of the most perfect transparency. In order to come to their highest degree of quality, these wines should be kept two years in cask, and one in bottles ; they will keep many years.

Class 2.

Many vineyards of the canton of *Chablis* produced wines which differ little from those above, viz. *la Cote Delchet, la Fourchaume, Part des Cotes de Tröene, de Vaucompin, de Blanchot et de Fontenay.*

Tonnerre has some *crus*, which may figure here. *Les Charloups, les Bridaines, les Bou-*

toirs, et la Maison Rouge. These wines are sparkling and agreeable, preserve a long time the *moustille*, and become *spiritueux* by age, and always *finissent bien.*

Chablis; the second *cuvees* of this vineyard, amongst which are distinguished *le Chapelot, Vauvilion, part de Bouguereau et de la Preusse, Vaulovent Vossegros, le bas du Clos,* &c. give agreeable wines when not mixed with those of the lowest *crus.*

Champs and *St. Bris,* give good wines, particularly *les Cuvees de la Poire, de Blamoy, de la Voie Blanche, et des Chaussans,* these take an amber colour by age.

Class 3.

Vivier, Béra et Hey, agreeable *vins d'ordinaire.*

Rossy, Serigny, Tissey, Vegannes, Bernoûd Die, Tanlay, &c. furnishes wines of good flavour, which keep well.

Milly, Maligny, Poinchy, Villy, Chiche, Ligny Chatel, Poily, Chemilly, Courgy, &c. furnish *vins d'ordinaire* and *vins communs,* of which some are good.

COTE D'OR.

This department owes its name to the chain of little *montagnes* which reach from *Dijon*, through *Nuits*, *Beaune*, and *Châlons sur Saône*, to *Macon*, called *Côte d'Or*, on account of the richness of their produce. Between *Dijon* and *Châlons*, and in the districts of *Beaune* and *Dijon*, the wines, called *les vins fins de Haute Bourgogne*, are produced. In good seasons these wines unite all the qualities of perfect wine. They want no mixture nor preparation to reach the highest degree of perfection. The operations, which in other countries are called *soins, qui aident la Qualité,* are hurtful to the wines of the *Côte d'Or*. They have their peculiar *bouquet*, which is not brought out under three or four years. The introduction of *Aromatics*, or other wines, changes them. Even the mixture of two wines of the first class destroys the *bouquet*, and reduces them to the second class, and even to the third. The *red* wines join to a beautiful colour much perfume and a delicious tase, they are at the same time

corsés, fins, delicats, et spiritueux, without being too heady. The *white* possess the same qualities, they are *moelleux,* and grown old of an amber colour.

25,000 hectares in the department of the *Cote d'Or,* and 10,000 in the district of *Châlons sur Saône,* together 35,000, produce 800,000 hectolitres. The inhabitants consume 320,000, the rest exported.

The plants in cultivation are, *red grapes, le Noirien et le Pineau,* which last alone grows in the vineyards, which produce the finest wines.

Le Gibaudot, le Melon noir, et le Gammé, which produce the *vins d'ordinaire* and *vins communs.*

The *white* are *le Chaudenay,* which makes the best wines.

Le Melon blanc, Le Narbonne ou Chasselas et le Gammé, as in *red,* this last produces only inferior wines ;

The vineyards are considered in the country as divided into three *Cotes ; la Cote de Nuits,* comprising all the vineyards in the canton of *Nuits,* and some of the district of *Dijon, La Cote de Beaume,* comprising all the district of

Beaune, with the exception of the canton of *Nuits*; lastly, *la Côte Chalonnaise*, containing all the vineyards of the district of *Châlons sur Saône*.

RED WINES.

Class 1.

The *crus* forming this first class are, excepting *le Chambertin*, situated in the canton of *Nuits*, three leagues north-west from *Beaune*; they are ranked in the following order.

La Romanée, Conti, Territoire de Vosne, three quarters of a league from *Nuits*, four leagues from *Dijon*; the wine is remarkable for its fine colour, *son arôme, spiritueux, sa delicatesse, et la finesse de son goût delicieux*.

The real wine is seldom procurable, as the vineyard consists of only one hundred and seventy-two *ares* of ground, producing on an average, not more than ten or twelve pieces, or *demi queues*.

Le Chambertin, two leagues and a half from *Dijon*, occupies twenty-five hectares, and pro-

duces yearly from 130 to 150 pieces of excellent wine, which joins to a fine colour, much *séve* and *moelleux, de la finesse, un goût parfait, et le bouquet* most sweet.

Le Richebourg, Territoire de Vosne, differs from the *Romanée Conti,* in being a little more coloured, less *fin* and *delicat,* it is distinguished by a great deal of *séve* and *bouquet.*

Le Clos Vougeot, three leagues from *Dijon,* produces wines very like the preceding, but more *spiritueux.* The products of different parts of this *clos* vary in quality. The higher parts give a wine, *très fin et très delicat,* the low, and those which border upon the road, a much inferior.

La Romanée de Saint Vivant ; so called as having belonged to a convent of that name, furnishes wines of the same kind as that of the *Romanée de Conti,* but inferior in quality.

La Tâche, its wines are nearly similar to the preceding, perhaps superior, and moreover can be kept a long time.

Le Saint Georges, at *Nuits ;* its wine much like the *Chamberlin.* It is, however, inferior in quality ; it has more colour, flavour, body, and

even *moelleux,* than those I have cited, but they are preferred for their *finesse* and *delicatesse.*

Corton d'Aloxe, canton of *Beaune*, its wine is of the same kind as that of *St. Georges;* it has a little more *de moelleux,* but less *agrement;* it is very high coloured, *corsé,* and strong, and keeps a long time, and bears a sea voyage well, acquiring by age much *séve* and *bouquet.*

Besides these *crus* celebrated, there are other vineyards whose wines approach the quality of the above: namely, *le Clos de Premeau, Le Porets,* at *Nuits; le Musigny, les Bonnes Mares, et les Veroilles, Chambolle: le Clos du Tart, et le Clos-à-la-Roche a Morey, le Clos Morjot et la Matroie, le Clos Saint Jean, a Chassagne, la Perriere a Fixin;* these being little known sell for less, although comparable in quality.

The wines which bear exportation by sea, the best are *le Corton, le Chambertin, le Saint Georges,* and *la Perriere,* when produced in a good season.

Class 2.

After those above mentioned comes *Vosne*, three leagues from *Nuits*, the wines of this vineyard are in general the finest and most delicate *de la Cote Nuitonne*. The *premieres Cuvees* are those called *Echojeaux et la Grande Rue*. They follow immediately those of *la Tache et Romanee St. Vivant*.

Nuits, three leagues north of *Beaune;* after the *Clos de St. Georges*, all the wines of the *premieres cuvees* of *Nuits*, are of equal merit, and in commerce go under the name of *vins de Nuits, de premiere qualite*. They cannot be drank until the third or fourth year, but support well carriage by land or sea.

Premau, near *Nuits*, already mentioned, has moreover some wines which rank with those of *les premieres cuvees* of *Nuits*.

Chambolle, a league from *Nuits*. This vineyard is surnamed the *Volnay de la Cote de Nuits*. Its wines have a little more *corps* and *spritueux* than *le Volnay*, and keep better.

Volnay, half a league south-west from *Beaune*, produces *le plus fin*, and most agreeable wine *de la cote de Beaune*, and even of all France. It has moreover *de la séve* and *un charmant bouquet*. *Les Crus* most distinguished are *les Caillerets, les Champans, la Chapelle*, and *Chevrey*.

Pomard, three-fourths of a league from *Beaune*; the quality of its wines differ little from those of the preceding, only they have more colour and body. *Le Clos de la Comarenne, la Vigne*, called *la Rugien*, and that *des Epeneaux*, are the best.

Beaune, the grounds around this town furnishes the most wines, both of the first and second quality, they differ little from the *Volnay* and *Pomard*, some even rival the best of these vineyards. The wines of *la Cote de Beaune*, have the reputation of being the most *Francs de Gout* of all *Burgundy*. The *crus* most in repute are *les Grêves, les Feves, le Clos de Mouches, le Clos du Roy et les Cros*.

Morey, a league and a half from *Nuits*; the wines of this commune are not very inferior to a great part of those of *Nuits*, some

are superior, as before cited. *Le Clos de Tart, le Clos à la Roche.*

Savigny, near *Beaune;* in this very extensive vineyard much wine is produced, the major part of the third and fourth classes.

There are some *coteaux privilegiés* whose products are little inferior to the *premieres Cuvees* of *Beaune:* as *la Dominode, les Vorgelesses, les Marconney et les Jarrons.*

Meursault produces in its vineyards *les Santenots et les Petures,* wines like those of *les Caillerets,* but with more body, and keep better.

The wine, called *les Cras,* have all the fine qualities of those of *Volnay.*

Class 3.

Gevrey, two leagues from *Dijon,* or *la Côte de Nuits,* its *crus,* the most esteemed after those of *Chambertin,* are *St. Jacques, de la Chapelle, des Veroilles et des Mazey.* They approach those of *Nuits* in quality.

Chassagne, wines agreeable and *fins,* but their taste less *franc.* Some *crus privilegiés*

produce wines scarce inferior to those of the first class. Such as *le Morjot*, and particularly its *clos et la Maltroie, et le Clos St. Jean.*

Aloxe, a league from *Beaune*, wines *corses, fins, spiritueux*, and with some bouquet. The best vineyards are *les Pougets, la Charlemagne, et les Bressantes;* they are little inferior to the *vin de Corton.*

Savigny, near *Beaune*, furnishes wines which are of the kind and quality of the second *cuvees* of *Beaune*; also *vins d'ordinaire*, of the first quality, are made, but they do not keep.

Blagny, upon the territory of *Puligny*, gives wines *fins*, and of good quality.

Santenay, canton of *Nolay*, near *Beaune*. This vineyard produceth wines of good flavour which keep a long time. *Les Cuvees*, called *les Gravieres et le Clos de Tavanne*, close the list of *vins fins;* they resemble the second *cuveés* of *Beaune, Pomard*, and *Volnay.*

Chenove, near *Dijon*, the *crus* which can appear in this class, are *le Clos du Roi et le Chapitre;* their wines have a good flavour, very firm, and acquire by age much quality and a pleasant *bouquet.*

The wines, called *de Seconde Cuvée,* produced upon the lands of *Vosne, de Nuits, de Volnay, de Pomard, de Beaune, de Chambolle, et de Morey,* ought to appear in this class as wines *demi fins.* The same vineyards also furnish *vins d'ordinaire de premiere* and *de seconde* quality, which are often sent out as *vins fins,* in the countries where those *des premieres cuveés* are not properly appreciated.

Class 4.

Mercurey, canton of *Touches.* Under the *vins de Mercurey,* are included *les vins de Touches, d'Estroy, et du Bourgneuf;* they are distinguished amongst the wines *de la Cote Chalonnaise,* by their pleasant flavour, lightness, and perfume; they are the most *Franc de gout* of all this *côte,* and keep a long time. The best are the most esteemed amongst the *vins d'ordinaire* of the first quality. All the wines of the *Cote Chalonnaise* have little of the *moelleux,* but a dry flavour, which distinguishes them from those of *Beaune,* under which name they often appear in commerce.

Givry, two leagues from *Châlons,* has *des*

Crus privilégiés, superior to the first *cuvees* of *Mercurey*, viz. *Les Boicheraux, le Clos Salomon, le Cellier, la Baraude et les Vins Rouges;* the wines are *tres corsés, spiritueux et de bon gout.* The other *crus* furnish some *vins d'ordinaire, de premiere qualitè*, and many others of the second and third.

The territory of *Dijon* contains some esteemed vineyards. In the first rank are those of *Marcs d'Or*, as *vins d'ordinaire de premiere qualitè. Le Cru les Ponneaux*, wines like the above, but inferior in quality.

Monthelie, canton of *Meursault sur la Cote de Beaune.* This vineyard has some slopes which produce wines of the kind and quality as the second *cuvées* of *Volnay;* amongst the others many good *vins d'ordinaire* of the first and second quality are found.

Meursault, the wines of this *Finage*, called *Passetous Grains**, are sound, *tres corsés*, and fit to re-establish weakened wines. When old, three or four years in the cask, and some months in bottles, they are very good as *vins*

* The wines made from the *Noirien et Gammè*, mixed in various proportions, are so called.

d'ordinaire, some of the first, some of the second quality.

Fixin, Fixey, et Brochon, district of *Dijon,* produce very good wines *d'ordinaire*, for the most part rather of the first than second quality.

La Perriere, produces *vins, fins, corsés,* and *tres solides.*

Saint Martin, near *Châlons;* the wines are *corsés,* and keep long. They are deteriorated by introducing bad plants. *Les Chassieres,* wines *d'ordinaire de premiere qualité.*

Pully, three leagues from *Chalons,* wines *d'ordinaire de premiere* quality.

Monbogre, two leagues from *Chalons ;* wines of a deep colour, which gain much by age. Their merit is their strengthening weak wines, and from this they are called *les Medicins de la Côte Chalonnaise.*

Class 5.

The wines composing this class are, 1. The second, third, and fourth *cuvées* of all the four first classes. 2. All vineyards which only give *vins d'ordinaire* inferior to those cited.

Montagny, Chenove, Buxey, Saint Vallerin,

et Saules, are known as the *Vignobles de la Côte de Buxey.*

Jambles, canton *de Givry, St. Jean de Vaux, et Saint Marc,* produce much common wine, high-coloured and of good body; but without spirit, and harsh and coarse.

The vineyards of the district *de Châtillon sur Seine,* only produce *des vins communs ; Semur, des vins d'ordinaire,* of the second and third quality, amongst which those of *Flavigny* are quoted as good.

WHITE WINES.

Class 1.

Puligny, canton of *Nolay.* Upon this land the *Mont Rachet* is situated, producing the superior wines, called, under three denominations, according to their excellence, *le Vin de Mont Rachet aîné, le Chevalier Mont Rachet, le Batard Mont Rachet.* The first is a perfect wine, uniting all qualities, the others partake of these, but not in the same degrees.

Class 2.

Meursault, produces wines of great repute,

and often sold for the *Mont Rachet*. The *Coteau la Perriére*, is renowned. The vineyards *la Combette, la Goutte d'Or, la Genevriére, et les Charmes*, produce wines of the same kind.

Class 3.

The vineyard *Rougeot*, and many others of *Meursault*, give wines, called *de premiere cuvée*, which only differ by slight shades.

The farm of *Blagny*, upon the territory of *Puligny*, gives wines which sell as high as the *premieres cuvées* of *Meursault*.

Note.—The *white wines* of *Haute Bourgogne*, are fit to be bottled at the end of a year or eighteen months. As they grow old, they take an amber colour, without altering their quality or clearness. From this colour the *Goutte d'Or* of *Meursault* is named. When bottled they become thick and troubled, but suffered to rest, they recover their clearness, *bouquet*, and good flavour.

Class 4.

The second *cuvées* of *Meursault*, amongst which *la Barre* is distinguished.

Class 5.

The third *cuvées* of *Meursault* take the first rank.

Montagny, Chenove, Buxy, Saint Vallenu, et Saules, furnish light, sparkling, well-flavoured wines, which keep a long time their *liqueur,* and if bottled in March, *mousse* like *Champagne.*

Bougeron, canton *de Chagny;* wines nearly similar to the third *cuvées* of *Meursault.*

Givry, in the part of its vineyards, called *le Champ Poureau,* a like wine, but less light and spirituous. The other vineyards produce *vins communs,* drunk in the *Cabarets* of the country, or mixed with inferior red wines.

The vessels in use are the *demi queues,* containing 30 *veltes,* or 228 *litres.* The wine is sold by the *queue.* For the *vins fins,* quarters of a *queue,* called *feullicttes,* 15 *veltes,* 114 *litres; les demiqueues* of *Chalons,* contain only 29 *veltes,* 220 *litres.*

1 DEPARTMENT DE SAÔNE ET LOIRE.

2 THE PART OF DEPARTMENT OF THE RHONE, CALLED BEAUJOLAIS.

These districts have 32,000 hectares of vines, producing 850,000 hectolitres; 140,000 consumed by the inhabitants.

The wines of the *Maconnais* and *Beaujolais*, are known in commerce by the name of *Vins de Macon*. They are rather good *vins d'ordinaire* than fine. The plants in general cultivated are in *red, le Bourguignon*, producing the best wines; *les Chanay*, excellent, but a small bearer, and *la Bronde;* in *white, le Chardonnay*, whence the good wine of *Pouilly, le Bourgignon, et lé Gammé*, from which few *white* wines are made, but it is mixed with *red* grapes to form more delicate wines.

VINS ROUGES.

Class 1.

Le Moulin à Vent, Cru du Hameau de To-

rins; its wines the finest and most delicate in the country.

The other *crus* of *Torins* produce wines of the same kind, and, with small differences, of the same quality; particularly *les Carquelines, et la Laborìe.* They may be bottled in eighteen months.

Chenas, adjoining *Tourins,* wines of a good colour, more *corsés et spiritueux* than the preceding. The wines of the hamlets *de la Rochelle, des Vrillats, de la Tour du Bief, des Michelous, des Michots, du Bief, et de la Cave,* are distinguished.

The wines of *Torins* are finer and riper than those of *Chenas,* which have more body. The mixture of the two which spoils the wines of other vineyards, forms with these a perfect wine. They will keep ten years.

Class 2.

Fleury, good wines, light, fine, delicate, *du Bouquet, séve et gout* most agreeable. Those of the *Hameaux de Mœuriers, du Vivier, des Garans, des Charmilles, de Poncier, des Deduits et de la Chapelle des Bois,* are fine wines of the third

class. *Les Chafongeons, le Bourg, les Raclées, Grandprè, les Labourons, et Arpayé,* vins d'ordinaire de premiere qualité.

La Chapelle-Guinehey, wines light, *spiritueux,* and agreeable. The best are produced on the Hameaux *les Bocarts, Deschamps, les Gandelins, Jean-Lorons, les Daroux, et les Blémonts.*

Romanèche, besides the *Moulin-á-Vent, et Torins,* contains other *crus* of like qualities, but less delicate. Les Hameaux *de la Pierre, des Gimarets, de Brennet, des Pérelles, des Maison Neuves, des Guillattes, de la Riviere et des Fargets.*

Class 3.

Lancié, produces wines like those of *Fleury,* in the Hameaux, called *Châteaux Gaillard, la Mere Latière, le Moulin Mézia et les Peloux Brouilly,* wines little inferior to those of *Chénas,* particularly on the Hameaux of *Lironde.*

Odenas et Saint-Lager, canton *de Belleville,* make wines of good colour, body, and spirit. The most esteemed grow upon the hill of *Brouilly.* Les Hameaux *de Pierreux,* give wines little inferior to those of *Brouilly.*

Jullienas, canton of *Beaujeu,* three leagues from *Mâcon,* wines coloured, *corsés, spiritueux,* and very firm; they gain by age. The best in the Hameaux *les Mouilles, le Bourg, le Bois-de-la-Salle et Rizières.*

Cheroublés, wines *corsés, spiritueux, tres solides.*

Morgon, upon the mountain *du Pic, en premiere cuvée,* wines *corsés, spiritueux, et bon gout.*

Saint-Etienne-la-Varenne, canton *de Belleville, en première cuvée:* wines full of body and spirit. They prefer the Hameaux *la Carat, Néty, les Daroux, la Carelle et le Belouzard.*

Juilly et Emeringe, canton *de Beaujeu,* wines little differing from those of *Jullienas.*

Duvayé, wines high coloured, *corsés et durs* the first years, after five or six they improve and become good wines *d'ordinaire,* particularly those of the Hameaux *du Bourg.*

Class 4.

The territory of *Chassagne* produces wines of several kinds. Those of the *clos* are like those *Jullienas,* and are more firm; they keep

in cask twelve or fifteen years, and in bottles twenty-five or thirty years.

Villiers, Regnier, Lantegnier Quinçie, Marchand, Durette et les Etoux, Cereié, le haut de St. Jean-Dardieres, les Hameaux de Pizay de Jasseron, de Vadoux et les Hauts de Belleville, furnish wines light and agreeable, which may be drunk the second year.

Montmélas Saint Forlin, produces *en premiere cuvée* wines light, which keep well.

Charentay, canton of *Belleville;* the wines of the Hameaux *de Vurils, des Chênes, de Monternat, des Combes et de Garanche,* have *du corps, assez de spiritueux, et un bon gout.*

Charnay near *Mâcon, et Prissé,* give wines well coloured and firm, which must be kept four years before being bottled.

At *Charnay,* those of the Hameaux *de Francelieu et de Levigny,* at *Prissé la Côte de Cologne.*

Vaurenard, canton *de Beaujeu,* wines partaking of the quality of those *Jullienas.*

Saint Amour, agreeable wines, particularly those near the church and the Hameaux *de la Ville et de la Salle.*

Chevagny, Chasnes, Laines et Saint Verand, produce wines *corsés et de bon gout* as *vins d'ordinaire. La Côte de Creuse-Noire* gives the best wine.

Lochè, Vinelles, Hurigny, Sancé, Sénece, et Saint-Jean-de-Prêche, near *Mâcon, Saint Gengoux-le-Royal; Blacé, Saint Julien, Sâle, Denicé et Lacenas, vins communs* tolerably good.

Bussieres, Domange, Saint Fortain, Azé, Pierreclod, Verdze, Ige, St. Gengoux-de-Chissey, Clessé, Viré, Lezé, and *Péronne,* district of *Macon,* produce only *vins communs,* but good and keep well.

The lands of *Tournus, Lacrost, Grattay, Boyet, Plottes, Ozenay, Le Villars, Lugny, Crusille,* &c. furnish only *vins communs, grossiers et peu spiritueux.*

The vineyards of *Autun, Charolles, et Louhans,* only produce *vins grossiers.*

WHITE WINES.

Class 1.

Pouilly, two leagues from *Macon.* These wines are much esteemed, and appear with

credit in the third class of wines. They are *moelleux, fins, corsés, agreables,* and have *du bouquet.* They are accused, with reason, of being too *fumeux.*

Fuissey, wines like the preceding, but less *spiritueux.*

Class 2.

Cheintré produces wines possessing *de la douceur, du corps et un gout,* very pleasant.

Solutrée, wines more *secs* than those of *Pouilly.*

Davayé, wines more *moelleux* than the preceding, but with less spirit.

Class 3.

Vergisson, wines of the kind of those of *Solutrée,* inferior in quality, and subject to a yellow tinge.

Vinzelles, Loché, et Charnay, wines of the same kind as *Cheintré,* but inferior in quality.

Les Certaux, Saint Verand, Pierreclod, Bussieres, Saint Martin, produce wines *de bon gout;* other vineyards, *vins communs,* which are mixed with the red when too much co-

loured and *durs*, to give more lightness and flavour.

The vessels in use are called *pieces*, and contain 28 *veltes*, or 213 *litres*. The wine sells *a la botte*, composed of two *pieces*.

FRANCHE COMTE.

This province is situated under the 46th and 47th degrees of latitude.

Vineyards 36,000 hectares, produce 770,000 hectolitres.

DEPARTEMENT DE LA HAUTE SAONE.

Vesoul, Gray, Lure.

Ray, seven leagues from *Gray*, produces the best wines, delicate, keep long, and acquire quality and *bouquet*.

The vineyards of *Charicy, Navenne, et Quincey*, in the district of *Vesoul, Gy et Champlitte-le Chateau* in that of *Gray*, in the first *cuvée*, give wines of a good colour, body, and taste, and which keep well.

DEPARTEMENT DU DUOBS.

Besançon, Pontarlier, Beaume les Dames, Montbelliard.

RED WINES.

Besançon, les Trois Chalets, et les Emingaux, wines of a good colour and body, which become pleasant after three or four years.

Byans, Mouthier, Lombard, Leisle, et Lavans, wines of the same kind, but little inferior.

Jallerange, Pouilly les Vignes, Beurre, Chatillon le Duc, Chouzelot, et Pointvilliers, vins d'ordinaire, of good quality.

WHITE WINES.

Milerey, district of *Besançon*, wines *mousseux*, like the second quality of *Arbois*.

DEPARTEMENT DU JURA.

Louis le Saulnier, Dôle, Poligny, St. Claude.

RED WINES.

Class 1.

Salins, four leagues from *Poligny*, wines, light red, very fine, agreeable and spirituous.

Les Arsurs, Marnoz, Aig-le Pierre, Arbois, wines like the preceding.

Class 2.

Voiteur, Menetru, Blandars, near *Louis le Saulnier,* and the slopes between *Voiteur* and *Poligny,* wines, light, delicate, and pleasant.

Saint Lothair, near *Poligny,* wines esteemed for body and firmness.

Gerange et Saint Laurent, wines of a good quality.

Poligny, wines justly esteemed.

WHITE WINES.

Château Châlons, wines which formerly, after twenty years keeping, were equal to the most celebrated. The abbey being destroyed, and the vineyard sold in portions, the wines have degenerated from want of the same care. They are still very excellent.

Arbois, very superior wines; new, they are sweet, sparkle, and froth, like *Champagne;* old, they resemble the ancient wine of *Château Châlons.*

Pupillin, near *Arbois,* wines of the same

quality, and sold as *vins d'Arbois*. These wines, with proper management, would hold the highest rank.

Class 2.

L'Etoile et Quintignil, wines a little inferior to those of *Arbois;* preferred for common use as less intoxicating.

Montigny, wines of the same kind.

BRESSY, BUGEY ET PAYS DE GEX.

Situate under 45 and 46 degrees of latitude. 18,000 hectares, 300,000 hectolitres.

RED WINES.

Seyssel, wines of a good colour and pleasant taste.

Champagne, *Machurat*, *Talissieux*, *Culoz*, *Anglefort*, *Grorleê*, *Saint Benoît*, wines a little inferior.

The communes *Saint Rambert*, *Torcieux*,

&c. of the same district, wines *d'ordinaire* of the third quality.

Montmerle, Thrissey, Montagneux, district of *Trevoux,* common wines, which keep well.

WHITE WINES.

Seyssel, wines of good quality, from a vine called *Roussette.* The fruit is left on the vine until it begins to rot; the wine is sweet for a long time, and froths like *Champagne.*

Pont de Verle, and several vineyards, produce wines weak, but of an agreeable flavour.

POITOU ET SAINTONGE.

46th degree of latitude; 16th, 17th, 18th of longitude.

LA VENDEE.

The whole produce is consumed in the country.

Lucon, Fay Moreau, Loge Fougerouse, Sigournay, les Herbiers, Talmont, produce red

and white wines, tolerably good, as *vins d'ordinaire* of the third quality.

DEPARTMENT DES DEUX SÉVRES.

Niort, Bressuire, Melle, Parthenay.

RED WINES.

Mont en Saint-Martin-de-Sauzaire et Bouillé Loretz, Rochenard, La Foye-Mongeault, Airvault, wines of a good colour and taste; the rest are high-coloured, flat, and with *un mauvais gout de Terroir.*

The white wines are made into brandy.

DEPARTEMENT DE LA VIENNE.

Poitiers, Châtellerault, Civray, Loudun, Montmorillon.

RED WINES.

Champigny, Saint Georges-les-Baillerau.x, Couture, Jaulnais, Dissais, in the district of *Poitiers,* wines of a good colour, spirituous, and good flavour; kept in cask four or five years, and then bottled, become good wines *d'ordinaire* of the second quality.

Chavigny, Saint-Martin-la-Riviere, et Ville-mort, district of *Montmorillon, Saint Romain et Vaux*, near *Châtellerault*, wines esteemed in the country. *Neuville et Mirabeau*, inferior wines.

WHITE WINES.

The vineyards of *Loudun* and *Troismoutiers*, wines spirituous and tolerably good; great part generally made into brandy.

BERRY, NIVERNAIS, BOURBONNAIS.

53,000 hectares, 1,110,000 hectolitres.

DEPARTEMENT DE L'INDRE.

Châteauroux, Issondun, le Blanc, la Châtre.

The vineyards of *Vie-la-Moustiere*, of *Veuil, et Latour-du-Breuil*, district of *Châteauroux, Concremiers, Saint Hilaire*, near *le Blanc*, produce red wines tolerably good.

Chabris et Reuilly, district of *Issondon*, white wines of a pleasant flavour.

DEPARTEMENT DU CHER.

Bourges, Saint Amand, Sancerre.

RED WINES.

Chavignole, near *Sancerre,* light-coloured wines, spirituous, of a very pleasant taste, comparable to the second class of *Joigny.*

Sancerre, surrounded by vineyards; produce of good colour, spirituous, good flavour.

The districts of *Bourges et St. Amand* have several spots planted with the *Pineau;* wines good, particularly *Vasselay et Fusey,* near *Bourges.*

WHITE WINES.

Sancerre produces the best in the vineyards *Chavignole et Saint-Satur;* new they are sweet and of an agreeable sharpness, *(Pointe)* called *Moustille;* old, their whiteness remains. In a good season they are equal to the first quality of *St. Bris.*

DEPARTEMENT DE LA NIEVRE.

Nevers, Château Chinon, Clamecy, Cosne.

RED WINE.

Poully sur Loire, a small quantity, of a good flavour, and spirituous.

WHITE WINES.

Pouilly sur Loire, wines with body, spirit, and a slight perfume of the *Pierre à fusil,* particularly the vineyard *Laprée.*

The other vineyards produce wines of the same kind; known in *Commerce* by the name of *vins de Pouilly,* though inferior.

DEPARTEMENT DE L'ALLIER.

Moulins, Gannat, La palisse, Mont Luçon.

RED WINES.

The wines of this district have no reputation, and are drinkable only by being mixed with better wines, except some vineyards of *Garenne du Sel,* which are wines *d'ordinaire* of the second or third quality.

WHITE WINES.

Saint Pourçain et La Chaise, district of *Gannat*, produce the best, without spirit, but of a good flavour, and are esteemed for mixing with red wines too high coloured.

Some vineyards of the communes *Creuzur-le-Vieux et Creuzur-le-Neuf*, wines like the preceding, *vins d'ordinaire* third quality.

AUNIS, SAINTTONGE, ANGOUMOIS.

45 and 46 degrees latitude.

The wines of these provinces are little used for the table, but made into brandy.

DEPARTEMENT DE LA CHARENTE INFERIEURE.

Wines in general inferior; those on the right bank of the *Charente* alone have any merit as *vins d'ordinaire* of the third quality.

RED WINES.

Saint Romain, Saujon, le Gûa, wines of deep colour, body, and spirit, and a good flavour.

Saintes, wines less coloured, and of more agreeable flavour, particularly *Chaniers.*

Saint Jean d'Angely, wines like the preceding.

Marennes, St. Juste, inferior, high coloured.

La Rochelle, bad, with a disagreeable taste of earth; except *Chauche,* a wine so called from the plant.

L'Isle d'Oleron, wines with the same bad taste of soil.

L'Isle de Re, wines similar or inferior to the preceding.

L'Isle d'Aix, wines rather better.

WHITE WINES.

Surgeres, five leagues from *Rochefort,* wines spirituous and good flavour.

Some vineyards *de Saintes et Saint Jean d'Angely,* wines of same quality.

DEPARTEMENT DE LA CHARENTE.

Angouleme, Barbezieux, Cognac, Confolens, Ruffee.

The wines of this department have no repute for the table; but in return they furnish the best brandy in Europe, under the name of *Eaux de Vie de Cognac.* The fruit which produces this liquor is called *la Folle Blanche* white.

RED WINES.

The vineyards which furnish the best, are *Saint Saturnin, Asnieres, Saint Genis, Linais, de Moulidard,* and several other communes of *Angouleme et Cognac,* producing wines *d'ordinaire* of the second and third quality.

WHITE WINES.

The above vineyards produce wines of good flavour; *Champagne,* near *Cognac,* good flavoured and spirituous wines.

A *vin de liqueur,* called *Grandes Borderies,* is made near *Cognac,* from the plant called

colombar; the fruit is left on until the first frost.

LIMOSIN ET MARCHE.

45 and 46 degrees latitude.

DEPARTEMENT DE LA CORREZE.

Tulle, Brires, et Ussel.

The wines of this country have no reputation. Some vineyards are mentioned as producing good wines *d'ordinaire* of the second quality, only on the side of *Alassac, Saillant et Syneix*, &c.

AUVGERGNE, VELAY, FOREZ.

45 degrees latitude.

The wines are of little repute, their principal merit is to mix with other wines.

DEPARTEMENT DU PUY DE DOME.

Clermont-Ferrand, Aubert, Yssoire, Thiers.

RED WINE.

Chanturgue, close to *Clermont*, a light, delicate and well-flavoured wine; after three years, equal to *Bourdeaux* wine of the third class; three francs the bottle.

Class 2.

Chateldon, near *Thiers*, wines of a pale colour, called *Vin Gris;* gain in a bottle a quality equal to the second quality of *Joigny.*

Ris, district of *Chateldon*, wines of the same kind.

Class 3.

Mariol, wines like the preceding, but inferior.

Lachaux, near *Mariol, Calville*, and other vineyards near *Thiers*, wines nearly the same.

Lachaux, near *Clermont*, and other vineyards, deep-coloured wines, but thick and clammy, mixed with those of *Anjou*, or wines, pleasant

vins d'ordinaire, and if those of *Languedoc* and *Cahors* are added, they resemble the *vins d'ordinaire* of the second quality of *Macon.*

WHITE WINES.

Corent, three leagues from *Clermont,* good wines, spirituous, and flavoured; bottled in March, the *mousse* like *Champagne.*

Chauriat, near *Clermont,* wines inferior, made from red grapes.

DEPARTEMENT DE LA LOIRE.

Montbrison, Roanne, Saint Etienne.

RED WINES.

Class 1.

Luppé, Chuynes, Chavenay, Saint Michel, Saint Pierre de Beuf, district of *Pelussin; Boen,* sixteen leagues from *Montbrion;* wines of good colour, body, spirituous, and an agreeable *bouquet; vins d'ordinaire* of the first quality. The major part is sent to *Lyons.*

Class 2.

The above vineyards produce also wines of the second class.

Renaison, two leagues from *Roane*, deep-coloured wines, of good flavour, but thick.

Saint Andre d'Apchon, Saint-Haon-de-Chatel, &c. produce like wines, called, in commerce, *vins de Renaison*; in an abundant season, they are sent to *Paris*, and are mixed with other common wines, and give a flavour much admired.

Charlieu, its wines are likewise sent to *Paris.*

WHITE WINES.

Le Chateau Grillet, an insulated vineyard, half a league from *Condrieux* on the *Rhone*, a lively, spirited, and very agreeably-flavoured wine, with a good *séve* and pleasant *bouquet.* It is, of its kind, one of the best in France. The wine, when made, is sweet, and remains so one or two years; after this, it becomes dry.

Saint Michel sous Condrieux, district of *Pelussin*, wines like the preceding, but inferior. The other vineyards, wines more or less like.

DAUPHINE ET LYONNAIS.

45th degrees of latitude.

67,000 hectares, 1,170,000 hectolitres.

The wines of *Dauphiny*, and particularly those near *Vienne*, were renowned in the times of the Romans.

DEPARTEMENT DU RHONE.

Lyonnais.

RED WINES.

Cote Rôtie seven leagues from *Lyon;* the wines produced upon the two sides called *Cote Rôtie Brune*, and *Cote Rôtie Blonde*, possess body, spirit, and fineness, a very pleasant flavour and perfume. They should remain in cask five or six years; then bottled, they improve for many years.

Class 2.

Verinay, between *Saint Colombe* and *Ampuis*, wines of the same kind as the *Cote Rôtie*, but of the second quality, and are sold under the same name.

Class 3.

Sainte Foy, Yrigny one league, and two from *Lyons, Millery,* and the district of *Givois,* wines lighter, less bodied, spirituous and pleasant flavour.

Charly, and in general all the vineyards on the *Rhone,* produce wine of a good colour, spirituous, and good flavour.

Baroles and *Cougon,* two leagues from *Lyons,* the slopes on the sides of the *Saône* produce many and very good wines, if kept.

WHITE WINES.

Condrieux, wines of a very good flavour, body, and spirit, *séve* and *bouquet ;* keep a long time, and become amber-coloured. Many wines in the neighbourhood are put off for the wines of *Condrieux.*

DEPARTMENT DE L'ISERE.

Grenoble, Saint Marcellin, la Tour du Pin, Vienne.

RED WINES.

La Porte du Lion, situate on the hill round *Vienne,* wines well bodied, spirituous, and good flavour.

Class 2.

Revantin, wine of the same kind, but inferior.

Seyssuel, wines the same, with a slight odour of violet.

Les Roches, and other vineyards of the district of *Vienne, vins d'ordinaire,* of good qualities, which improve by keeping and bear exportation.

The communes *Lamblin, Crolles, et Terrasse,* five and six leagues from *Grenoble,* on the right; those of *Grignon et St. Maximin,* on the left side of the river, produce the best wines; new they are coarse and harsh, by age they lose these defects, and are good *vins d'ordinaire.*

Marinais, Bessins, Pont en Royans, Saint André, near *Saint Marcellin,* wines of various qualities.

WHITE WINES.

These are generally used in mixing up with the *red.*

La Cote Saint André, seven leagues from *Vienne,* light, sparkling, and agreeably flavoured wines. The village of this name furnishes *liqueurs* much esteemed, under the name of *Eaux de la Côte.*

DEPARTMENT DE LA DROME.

RED WINES.

Tain, four leagues from *Valence,* possesses the famous *Hermitage* vineyard. This hill rises about eighty toises above the *Rhone,* and is formed into several slopes, called *Mas,* in the country, and which are placed in amphitheatre. The southern slope, on which the vines are planted, is sufficiently steep to require the support of walls for its earth, placed at distances according to the inclination of the soil. The whole is exposed to the sun the whole day, and sheltered from the north; but hollows are left into which the sun does not pe-

netrate for so long a time, and their lower part, called *sabot*, is loaded with earth washed down by the rains, these cause a difference in the wines, although the vines are the same, viz. for the *red*, the great and small *Siras* grapes; for the white, the *Marsane et Roussane*.

The best wines are produced in the *Mas*, called *Meal*, *Grefieux*, *Beaume*, *Raucoule*, *Muret*, *Guiognieres*, *les Bessas*, *les Burges*, *et les Lands*. The soil of these is composed of gres and flints, except that of *Bessas*, which is of granite, and is very thin: these, in the order above, produce wines of a good colour, much spirit, body, mellowness, free, and delicate, with a high flavour, and *bouquet*. The wine of *Bessas* differs particularly from the others as being of a deeper colour with less fineness and perfume, but it keeps longer, and is more abundant, and on account of its colour is sought for by the merchants for mixture with other wines.

Class 2.

Crozes, *Merceurol Gervant*, bordering upon the *Hermitage*, wines of like quality, but in-

ferior. In favourable seasons the wines of *Crozes* differ from the *Hermitage* in nothing but fineness and *le moelleux*.

Class 3.

Saillans, three leagues from *Die*. *Vercheny*, near *Die*, wines deep coloured, well bodied, spirituous, which improve by age.

Donzere, *Roussas*, *Château-neuf-du-Rhône*, *Alon*, *la Garde*, *Ad Hemar et Montelgar*, near *Montelimar*, wines like the preceding.

Class 4.

Saint Maurice, two leagues from *Nyons*, *Etoile*, *Lison*, and *Saint Paul*, near *Valence*, &c. produce common wines.

WHITE WINES.

The different *mas* of the *Hermitage*, produce these wines of the first quality, well bodied, spirituous, fine, pleasant, well flavoured and perfumed; they are bottled four years old, keep well, and improve by age. Those of the *Mas Raucoule* are the best.

Class 2.

Merecurol, wines something like but much inferior to those of the *Hermitage.*

Die, wines, called *Clarette de Die,* pleasant flavoured; they *mousse* like *Champagne,* but lose this quality after two years.

Chanos Curson, canton of *Tain,* wines sweet, weak, but of pleasant flavour.

VINS DE LIQUEUR.

A wine is made upon the *Hermitage,* called *Vin de Paille,* much prized. The colour of gold, and of a delicious perfume and flavour. The grapes are either laid upon straw, (*paille*) or suspended on poles, six weeks or two months; when partly dry, they are stripped from the bunches and pressed; the juice is very thick and viscous, but becomes fine by fermentation; it is drawn off into vessels, and kept several years before it is bottled.

The environs of *Die* produce red and white *Muscat* wines of tolerable good quality.

The annual produce in red and white wines

of the *Hermitage* is reckoned at 1200 barriques, or 2520 hectolitres.

The Bordeaux merchants buy a large quantity to mix with their wines; the rest is sent to the north of Europe and America; little is consumed in France.

DEPARTMENT DES HAUTES ALPES.

Gap, Briançon, Embrum.

The vineyards near the *Durance*, are *Roche de Jarjaie, Letret, Chateauneuf-de-Chabre et de la Cote de Nefles;* their reputation does not pass beyond the department.

The white wine, called *la Clarette de la Saulee,* is much praised near *Gap*.

GUIENNE ET GASCOGNE.

43, 44, 45 degrees of latitude.

DEPARTMENT ET LA GIRONDE.

110,000 hectares of land, above 2,200,000 hectolitres of wine.

The plants most generally cultivated are, red, *le Muscat noir et le gris, le Malaga noir et le gris, le grand et la petite Vidure, le Carmenet, la Cârmanere, le Malbek, le gros et le petit Verdot, la Pétouille, l'Alicante ou teintuner, le Mancin, le Balouzet le tarnex, le ciotats et le Chasselas.*

White, *le Muscat Blanc, le Muscat d'Alexandrie, le Malaga, le Sauvignon, le Semilion, le Malvoisie, la Blanquette, l'Auba, le Corinthe, la folle Blanche ouenrageat, l'Œil de Perdrix ou perdrigon, la Muscadelle et la Chalosse.*

Le Carmenet, la Carmanere le Malbek et le verdot, alone fill the vineyards of *Medoc,* which furnish the wines of the first quality.

The good wines of *St. Emilion,* are produced by the plants *les Vidures, et le Malbek.*

The white wines of *Barsac, Preignac, et Sauterne,* are produced by a mixture of the *Sauvignon, Semilion blanc, Auba,* &c.

The same plants, with the addition of *la Chalosse, et l'Œil de Perdrix,* occupy the vineyards of *Langon.*

The excellent wines of *Graves* are made with the *Sauvignon, le blanc doux, le Semilion, le Cruchinet, la Verdelette, et la Chalosse.* Those of *Pontac,* with *le Blanquette, le Sauvignor, le Semilion, le Rousselet de la Malvoisie,* and the *folle Blanche.*

The inferior wines of Bordeaux, are exported to America and the interior of France ; those of the first quality to India, Russia, and England.

The difference in price between the first and inferior wines is very great. Those of the four first vineyards sell generally the first year at from 2 to 3000 francs the tonneau, and rise to 5 or 6000, and even higher in a very favourable vintage. On the contrary, the *vins communs* fetch only from 100 to 120 *francs,* and seldom rise to more than 2 or 300.

The wine of the first quality at its point of maturity, ought to have a beautiful colour, mu n fineness, a very agreeable *bouquet,* and a flavour which embalms the mouth. Strength without intoxicating, and body without harshness. The *Bordeaux* wines are, contrary to

the generality of French wines, improved by a sea voyage, and wines of the second and third quality, after a voyage, have equalled those of the first.

The English houses at Bordeaux, immediately after the vintage, purchase a large quantity of the wines of all the best vineyards, in order that they may undergo *la travaille a l'Anglaise*. This operation consists in putting into fermentation part of the wines during the following summer, by mixing in each barrel, from thirteen to eighteen pots of *Alicant* or *Benicarlo*, or the wines of the *Hermitage, Cahors, Languedoc*, and others; one pot of white wine, called *Muet*, (wine whose fermention has been stopped by the fumes of sulphur) and one bottle of spirits of wine. The wine is drawn off in December, and then laid up in the *chais* (cellars) for some years. By this operation the wines are rendered more spirituous and very strong, they acquire a good flavour, but are intoxicating. The price likewise is encreased.

The age of wine at *Bordeaux* is counted *par feuilles*, that is the number of times the vine has been in leaf since the vintage. The years which the wines require to be kept vary, but

those of this deparment do not reach perfection before the fifth or sixth.

The *Bordeaux* wines are divided into *vins de Medoc, des Graves, des Palus des Côtes, de Terre Forte, et vins d'entre deux Mers.*

The vineyards of *Medoc,* occupy a territory of twenty leagues in length by one in breadth, and furnish the best wines. It is divided into the high and low *Medoc;* the latter is much inferior.

Les Graves, are gravelly lands, reaching from *Bordeaux* to about three leagues from the town.

Les Palus, are alluvial lands, between the *Garonne* and *Dordogne.* The wine is very deep coloured, full bodied, harsh and coarse in the first years, but improves and becomes excellent by keeping. They are called *cargo* wines, because they are preferred for long voyages.

Les Côtes, are hills which border upon the *Garonne et la Gironde,* from *Langon* to *Blaye.* Their wines have a good body and colour.

Les Terres Fortes, are those of *Medoc,* where there is no gravel. They call the part, *entre deux Mers,* which is between the *Garonne* and *Dordogne.* The wines are of low quality.

RED WINES.

Class 1.

The vineyard *La Fitte*, produces wines light, very fine, very smooth (*soyeux*) full of flavour (*séve*) and *bouquet*.

Latour, between *Pauillac et St. Lambert*, produces wines which have more body and substance (*etoffe*) much flavour and *bouquet*, but are less fine and *soyeux*.

Le Chateau Margaux, five leagues from *Bordeaux*, furnishes wines distinguished for much lightness and fineness, a fine *bouquet*, and very *soyeux*, but their *séve* is less aromatic than those of *Lafitte*.

Le Haut Brion, in the *Graves:* its wines have more *etoffe*, body, and spirit, than the preceding, a *séve* more aromatic, but less *bouquet*. They require being kept six or seven years in cask. *La séve*, or flavour, in the wines of the first quality, is compared to the odour of the best sealing-wax when burning; and the *bouquet* partakes of the smell of the violet or raspberry.

Class 2.

Rozan, wine of the same quality as the *Chateau Margaux,* but not so perfect.

Gorce, wines like those of *Lafitte,* but sold at one-eighth less.

Leoville et Larose, wines abounding with flavour and *bouquet.*

Brane Mouton, separated from *Lafitte* only by a path, wines light, fine and silky, resembling those of *Lafitte.*

Pichon Longueville, wines very light, spirituous and fine, but not so rich in flavour.

Calon, wines well bodied, and possessing flavour and *bouquet.*

Class 3.

Pauillac, Margaux, Pesac, Saint Julien de Regnac, St. Estephe, whose best vineyards are quoted above in the first and second class, furnish also wines partaking of the qualities of all the first classes.

At *Pessac, la Mission et le Pape Clement,* are distinguished.

St. Julien, famous for the flavour and *bou-*

quet: St. Estephe, for its aromatic perfume which partakes of the violet.

Castelnau de Medoc, wines partaking of the qualities of *Margaux*, but inferior.

Cantenac, wines of a good colour, full bodied, spirituous, with flavour and *bouquet*.

Talance, good firm wines, with much of the quality of *Haut Brion*, particularly *le Haut Talance*.

Merignax, some wines like the preceding.

Le Côte de Canon, wines light, fine, spirituous : not so sharp as those of *Medoc*, equal in price to those of *St. Estephe*.

Class 4.

The above vineyards furnish also wines which are called in the country *vins des quatrièmes crus du Haut Medoc*.

At *Paris* they frequently figure as wines of the first quality.

Labarde, *Cassac*, *Blanquefort*, *Macau*, *Saint Surin de Cadourne*, wines of a good quality, improvable by keeping.

St. Emilion, near *Libourne*, wines of a good colour, body, and flavour.

The wines *du Bas Medoc* in general rank lower, except a few.

Laujac is distinguished.

Queyries, Montserrant, Basseus, are the best vineyards amongst those called *des Palus.* The wines are deep coloured and full bodied; gain by age and transport; and those of *Queyries* fetch the same price as the third class of *Medoc.*

Class 5.

The same vineyards furnish these wines, and those which only rank as *vins d'ordinare de seconde qualité* and below it. Their number and shades of difference are sufficient to form many subdivisions.

The vineyards of *Ambes, Laissouys, Bouliac, Bacatan, Gilet, St. Gervais, Asque, Latresne, Quinsac, Saint Loubez, Valenton, Macau, Boutiran, Izon, Cadausac, et Baurech,* are called the *vins de cargaison,* (cargo) because they are in general sent to foreign countries, and improve by the voyage.

Bourg, le Tourne, Langoiran, wines with body and spirit; gaining by age flavour and *bouquet.*

Saint Macaire, deep coloured, but spiritless wines.

Le vins communs are those *de l'Isle St. Georges, Petits Palus, de-Libourne, d'Arveynes, de Blaye, de Fronsac;* they become tolerably agreeable by age, but are seldom exported, except for the marine.

WHITE WINES.

The white wines are of two kinds, those of the *Graves*, which are dry, and a *bouquet* partaking of the odour of cloves and *Pierre à fusil.*

Those on the left bank as *Sauternes, Barsac*, &c. are firm bodied, or rather *semi-liquoreux* and spirited. The difference arises from the maturity of the grapes. Those of the *Graves* are gathered at once, whilst those of *Sauternes*, &c. are gathered at different times, as they become *pourris*, or quite ripe, and the skin sticks to the fingers.

In the country called *les Graves*, are the *crus Saint Bris et Carbonnieux*, the most esteemed *vins secs*, with an aromatic *bouquet.*

Pontac ou Dulamon unites all the qualities of

the *Grave*, but are without the taste *de Pierre à fusil;* keep well, and improve.

The vineyards producing the wines *semi-liquoreux*, are *Sauternes*, a district of *Langon;* wines very firm, fine, spirituous, an aromatic flavour, and charming *bouquet*. *Duroy, Yquem-Salus, et le Filiol*, are the most distinguished vineyards. The connoisseurs arrange them in this order.

Barsac, district of *Podensac;* these wines, and particularly those of *Haut Barsac*, are of equal value with those of *Sauternes;* they differ by a little less fineness, flavour, and *bouquet;* but are more spirituous, insomuch that, in a very favourable season, they burn like brandy. By age they become amber-coloured.

The *cru Filiol* is the first.

Preignac, wines partaking of the qualities of *Barsac et Sauternes;* but different by less flavour than the last, and less spirit than the first.

Beaumes, possessing the qualities and flavour of the above.

Class 2.

Langon; these wines were formerly the best

of the province; they are of the same kind as those of *Barsac et Sauternes* when new, but do not improve by age. The frosts in 1788 and 1795 having destroyed the *Vignes*, the proprietors of many vineyards substituted the *Chalosse*, which resists better the cold, but is of a bad quality.

Cerons in the *Graves*, wines rather inferior; of the same price with those of *Langon*.

To these may be added the second quality of the vineyards of the first class.

Class 3.

Pujols, Ilats, Landiras, Virelade in the *Graves*, *vins secs* like, but a little inferior to those of *Cerons*.

St. Croix du Mont et Loupiac, wines which keep a long time their *liqueur*, (sweetness); fine and with a peculiarly agreeable flavour, particularly those of *St. Croix*.

Class 4.

Langoiran, Rioms, Cadillac, good first-rate *vins d'ordinaire*.

Cambes, Quinsac, Camblanes, on the *Ga-*

ronne, wines like those of *Langoiran,* but inferior.

Class 5.

Cubsac, Tronsac, Blaye, Bourg, and the vineyards called *d'Entre-deux-Mers;* in general dry wines, with little spirit; in a good season they become good *vins d'ordinaire* of the second and third quality.

Castillon, near *Lebourne, et Saint Foy la Grande,* common white wines. These last cited wines are in general made into *Eau de vie.*

DEPARTEMENT DE LA DORDOGNE.

Perigueux, Bergerac, Nontron, Riberac, Sarlat.

RED WINES.

La Terrasse, Pécharmont, les Fareies, Campréal, Sainte Foy des Vignes, upon the right bank of the *Dordogne,* produce wines much esteemed; with a *bouquet* rather weak, but lively, fine, light.

Class 2.

Domme, Saint Cyprien, Thonac, Saint Leay,

wines deep-coloured, much body, and good flavour; require four years keeping.

Chancelade, near *Perigueux*, wines spirituous and well-flavoured, particularly *Salgourde*.

Douzilhac, Celles, Brantôme, Bourdeilles, St. Pantaly, St. Orse, district of *Perigueux; Varreins, Villetoureux, St. Victor Brassac, Gouts, Vertillac*, district of *Riberac*, wines of a good colour and tolerably spirituous.

Mareuil, near *Nontron*, good *vins d'ordinaire*.

WHITE WINES.

Montbasillac, St. Nessans, Sancé, in the district of *Bergerac*, wines known under the title of *vins de Bergerac*, with much sweetness, and may be considered *vins de liqueur;* well flavoured, very spirituous, and with a good *bouquet*. There are many inferior vineyards.

DEPARTEMENT DES LANDES.

Mont de Marsan, St. Sever, Dax.

RED WINES.

Cap Breton, Soustons, Messange, Vieux Boa-

ceau, along the Gulph of *Gascony,* wines of good colour, body, spirit, flavour, and *bouquet.*

Class 2.

La Chalosse produces a large quantity of wines, similar to those of *Bearn,* but lighter.

Gamardes, et Montfort near *Dax, Castelnau* near *St. Sever, vins d'ordinaire* of the first quality.

DEPARTEMENT LOT ET GARONNE.

Agen, Marmande, Nèrac, Villeneuve d'Agen.

RED WINES.

Thesac, et Pericard, canton of *Tournon,* wines of a good colour, *vins d'ordinaire,* second quality.

Buzel, canton of *Damazan,* wines with fine perfume and delicacy.

Castel Moron, Sommenzac, la Chapelle, in the district of *Marmande,* deep-coloured, thick, heady wines.

Notre Dame de Rech, Marsac, and several

other communes of *Agen*, produce wines esteemed in the country.

WHITE WINES.

Clairac, near *Tonneins*, *Buzet*, district of *Marmande*, wines esteemed under the name of *Vins Pourris*; vide *Sauterne*.

The vineyards of *Marmande et Sommenzac* have the same wines; they are sent to *Bordeaux*, and rank as second rate wines with those of *Langon*.

DEPARTEMENT DE GERS.

Auch, *Condom*, *Lectoure*, *Loubez*, *Mirande*.

RED WINES.

Verlus, canton of *Riscle*; *Mazeres*, canton of *Auch*; wines with deep-colour, body, and good taste.

Viella, same canton; *Gouts*, canton of *Plaisance*; *Lussan*, three leagues from *Auch*; wines similar, but inferior.

Ville Contat, *Mielan*, *Beaumarchez*, *Plaisance*, district of *Mirande*; *Vic Pessensac*, *Va-*

lence, Miradoux; tolerable good wines, of the second quality *d'ordinaire.*

DEPARTEMENT DE LOT.

Cahors, Figeac et Gourdon.

VINS NOIRS.

These wines are made from a grape called *Auxerrois;* they are very deep-coloured, of good flavour, and spirituous: they are not used to drink, but to give colour to other wines. In order to increase the quality of the wine, part of the vintage is roasted, *(grillèe)* or the whole boiled in cauldrons. Brandy likewise is added. The best wines are made in the communes of *Savanac, Mel la Garde, Saint Henry, Parnach, Saint Vincent, Pistoule, Camy, Luzech, Lebas, Praissac, Premiac;* all in the district of *Cahors.* Other cantons might make the same wines, but they prefer the mixing them with white grapes, in order to make wines called *vin rouge dans tout son corps,* lighter coloured and well flavoured.

VIN ROSÉ

Is made from white grapes and red, not the

Auxerrois, but the liquor is made to pass through the *marc* of this, as soon as the *Vin Noir* is drawn off.

LANGUEDOC.

42d and 45th degrees of latitude.
337,100 hectares, 4,548,000 hectolitres.

DEPARTEMENT DE L'ARDECHE.

Privos, d'Argentiere, Tournon.

RED WINES.

Cornas, canton of *St. Peray*, near *Tournon*, wines rich in colour, much body and firmness. In favourable years with a flavour of ratafia. They equal the second-rate wines of the Hermitage; keep to twenty-five years, and are much purchased by the *Bordeaux* merchants to make up their wines.

St. Joseph, near *Tournon*, like the above, but inferior, are ripe in two years; after the fifth year they decline.

Class 2.

Mauve, near *Tournon,* wines high coloured, well-flavoured, but without spirit; good for mixtures.

Limony, canton of *Serrieres,* wines fine, spirituous, and well flavoured, equal *vin d'ordinaire* of the first quality. They are considered *Vins Chauds* on account of their high degree of spirit.

Sara et Vion, wines at first *liquoreux,* but lose this by age.

Aubenas, common wines good.

WHITE WINES.

Saint Peray, near *Valence,* wines of great delicacy, spirit, and an agreeable flavour peculiar to them, and partaking of the violet. Bottled in the spring, they *mousse* like *Champagne.* The best are produced in the vineyard *Gaillard,* and on the slope *Hongrie.*

Saint Jean produces a small quantity of a light, delicate, well flavoured wine, called *Vin de Cotillon*; it froths like *St. Peray.*

Guilherand, wines ranking with those of the second and third quality of the country.

DEPARTEMENT DU GARD.

Nismes, Alais, Uzès, le Vigan.

Thirty-one different species of grapes are found in this country: ten black, seven red, fourteen white.

RED WINES.

Class 1.

Chuzclan, two leagues from *Pont St. Esprit*, wines light coloured, fine, light, and agreeable; keep long.

Tavel, near *Roquemaire*, wines not so firm as the above, and less light; very fine and spirituous, they gain by age.

Lirac, wines of the same kind, but firmer.

Saint Geniez, wines like those of *Chuzclan*.

Ledénon; its first wines have a good colour, body, spirit, and flavour.

St. Laurent-des-Arbres, wines higher coloured, and with less spirit than those of *Tavel*.

All the above wines bear carriage by land or

sea well, and are confounded in commerce under the title *Vins de Languedoc fins.*

Beaucare, wines called *Canteperdrix ;* good.

Class 2.

Roquemaire, district of *Uzés*, two and a half leagues from *Avignon*, good wines *en premiere cuvée.*

Saint Gilles-les-Boucheries, chief place of the canton, good wines, which bear carriage well. The best vineyards are *l'Aube, la Cassagne, la Petite Cassagne, St. André, Perouse.*

Bagnols, wines higher coloured and fuller bodied.

Class 3.

Lacostieres, adjoining *Saint Gilles*, wines inferior.

Jonquieres, wines with good flavour, less coloured and firm than those of *St. Gilles.*

Pugeault, wines *assez francs de gout*, and like the lowest wines of *Roquemaire.*

Laudun, canton of *Roquemaire ;* wines with an earthy taste, disagreeable.

Langlade, wines similar to those of *Jonquieres ;* in good years much is sent to Holland.

WHITE WINES.

Laudun, wines light, sparkling, good flavour.

Calvoisson, canton of *Sommieres*, wines light, pleasant; called *Clarette.*

DEPARTEMENT DE TARN ET GARONNE.

Mautauban, Moissac et Castel Sarrasin.

Fau, Aussac, Auvillar, Saint Loup, Campsas, et La Villedieu, wines of a good colour, spirit, and flavour.

Some white wines are made, which do not go out of the country.

DEPARTEMENT DE TARN.

Alby, Castres, Gaillac, Levaur.

RED WINES.

Class 1.

Cunac, Caissaguet, Saint Juery, Saint Amarans, wines light, delicate, firm, and perfumed; similar to the good *vins d'ordinaire* of *Macon* and *Burgundy.*

Gaillac, wines of a deep colour, much body, and good flavour; improved by the voyage by

sea. *Holland* imports much. *Paris*, likewise, to mix with weak wines.

Class 2.

Les communes de Meilhart, la Roque, Florentin, Lagrave, Técon, Rabastiens, wines of the same kind.

All the above wines are bought for exportation, in order to mix with white wines, and give them a colour *et la mâche.*

WHITE WINES.

Gaillac, wines sweet, well flavoured, well bodied, and bear exportation; much sent to *Belgium* and *Holland.*

DEPARTEMENT DE L'HERAULT.

Montpellier, Beziers, Lodève, Saint-Pons-de-Tomiers.

RED WINES.

St. George d'Orques, wine of a free and agreeable flavour; after three years, good *vins d'ordinaire,* equal to those called *Passe-tons-grains,* in *Upper Burgundy,* but stronger.

Verargues, Saint Christol, wine higher coloured and more firm.

Saint Drézery, Saint Geniez, Cartries, wine with less body and colour than those of *St. George,* but dry and pleasant.

The above wines are generally used to strengthen weaker wine.

Class 2.

Garrigues, Perols, Villeveyrac, Bouzigues, Frontignan, Poussan, produce wines, called *de Montagne,* good colour, body, and spirit.

Class 3.

Loupian et Mèze, in the district of *Montpellier, Pezenas, Agde, Béziers,* wines which are exported under the name *de Montagne,* or *Cargaison.*

WHITE AND MUSCAT WINES.

Frontignan, next to those of *Rivesaltes,* the best in France. They improve by age and bear carriage by land or sea.

Lunel, the best are equally esteemed with

those of *Frontignan*, but they have less body, and do not keep so long.

Class 2.

Marseillan et de Pommerols, wines called *de Picardan*, the name of the grape; *liquoreux* without being *muscat;* a very good flavour and *bouquet.* They keep long and bear carriage; they are used to give flavour to wines which fail in this. They become dry by age.

The must of this grape is used to make the wine *Muet*, or wine whose fermentation is stopped by sulphur. A *vin de liqueur*, called *Vin de Colabre*, is made by pouring in brandy.

Also some like those of *Rota*, *Alicant*, &c.

Class 3.

Maraussan, muscat wine *red* and *white.*

Cazouls les Bessiers et Bassan; muscat wines, good body, but inferior.

Montbasin, muscat wines, called *Muscatelles;* unless drunk within three or four years, they lose their flavour and sweetness.

DEPARTEMENT DE LA HAUTE GARONNE.

Toulouse, Maret, Saint Gaudens, Villefranche.

RED WINES.

Villaudric, canton of *Fronton,* wines fine, delicate, and well flavoured.

Fronton, wines with good body, spirit, and flavour, keep well, and bear carriage.

Montesquieu-de-Volvestre, et Cappens, wine of the same kind.

Buzet; wines delicate, as *vins d'ordinaire.*

Cugnaux, much wine, well bodied and coloured, but with less spirit; they gain by age.

DEPARTEMENT DE L'AUDE.

Carcassone, Castelnaudary, Limoux, et Narbonne.

RED WINES.

Narbonne; the wines of this district are called *Vins de Narbonne;* of a good colour, not harsh, much body, firmness, spirit, and good flavour; the best are produced at *Sijean.*

They are classed in the following order:

1. *Fiton*, 2. *Leucate*, 3. *Tralles*, 4. *Portet*, lastly *Narbonne*.

La Grasse; wines resembling the above, but inferior.

Aleth; wine agreeable, but does not bear carriage.

WHITE WINES.

Limoux; wines, called *Blanquette*, sweet, light, and with a fine *bouquet*.

Magrie, wine of the same kind and quality.

PROVENCE, AVIGNON, ORANGE.

43d and 44th degrees of latitude.

No province of France has such a variety of grapes as Provence, which mixture leaves no decided taste to the wine.

123,000 hectares, 1,863,000 hectolitres.

DEPARTEMENT DU VAR.

Dragainan, *Brignoles*, *Grasse*, *Toulon*.

RED WINES.

La Gaude, two leagues from *Grasse*, wines

at first high coloured and heady, after five or six years very pleasant.

Saint Laurent, Cagnes, Saint Paul, et Villeneuve, wines similar.

La Malgue, at *Toulon;* wine good, keeps well, and improves by age.

Class 2.

Bandol, la Casdiere, Saint Nazaire, le Castelet, Saint-Cyr, le Beausset, near *Toulon;* wines deep coloured, spirituous, keep long, and improve by age and carriage, sold under the name of *vins de Bandol.*

Ollioules, Cuers, Hyeres, la Craux, Soliés, Pierrefeu; wines of a good colour, but less spirituous, and do not keep so well; called *vins de la Cote de Toulon.*

Lorguez, near *Draguignan*, and other communes, produce inferior wines.

WHITE WINES.

Little made; consumed in the country. Some *red* and *white Muscat* wines, but inferior.

DEPARTEMENT DE VAUCLUSE.

Avignon, Apt, Carpentras, Orange.

Avignon, upon the vineyard *le Coteau brûlé;* of twelve hectares, very good wine.

Chateauneuf, four leagues from *Orange,* upon the vineyards *la Nerthe et Saint Patrice;* the wines are very good at three or four years old.

Sorgues, wines with more body, fire, and strength, which keep longer but less delicate.

Class 2.

Chateauneuf de Gadagne; wines delicate and pleasant, but inferior.

VINS MUSCATS.

Beaumes, near *Carpentras,* very pleasant wines.

DEPARTEMENT DES BOUCHES DU RHONE.

Marseille, Aix, et Arles.

RED WINES.

Class 1.

Marseille, many vineyards, producing wines

of good colour, body, spirit, and good flavour. They improve by keeping, after six or seven years they fail.

Arles, Chateau Renard, Eguilles, Orgon, les Saintes Maries, Tarascon, wines similar but inferior to those of *St. Gilles.*

Class 2.

Aubogne, Gemenos, Roquevaire, Allauch, la Ciotat, Marignane, from three to six leagues from *Marseille;* wines deep coloured, bodied, spirituous, firm, which bear carriage well, and are improved by it.

Gardane, two leagues from *Aix;* wines like the preceding, less coloured, and solid.

L'Isle de Camargue; common wines, deep coloured, good flavour.

WHITE WINES.

Cossis, three leagues from *Marseille;* wines sweet, good flavour, body, and spirit.

Marseille, Gemenos, Aubogne, Allauch, et Plant de Cugne; white wines like the above, but inferior.

The *white* wines of this country are much exported to Holland.

VINS DE LIQUEUR.

Rouquevaire, four leagues from *Marseille;* the best *Muscat* wines, *red* and *white*, with a fine perfume.

Cassis et Ciotat, a small quantity of the same kind, inferior.

Malmsey wines are likewise made from red grapes, suffered to become nearly dry.

VIN CUIT OR BOILED.

These wines are made upon most of the vineyards, they have been compared with *Tokay*, and passed off as such.

BEARN, BIGORRE, NAVARRE, CONSÉRANS, COMTÉ DE FOIX, ROUSSILLON.

43d and 44th degrees of latitude.
73,940 hectares, 898,000 hectolitres.

DEPARTEMENT DES BASSES PYRENEES.

Pau, Bayonne, Montléon, Oleron, Orthes.

RED WINES.

Jurançon, one league and a half from *Pau*,

wines, *red* and *pale,* of great repute. The *red* have a good colour, body, spirit, flavour, and fine *bouquet*.

The pale, formed by a mixture of *red* and *white* grapes, are very light, fine, delicate, and of a very pleasant flavour.

Gan, a vineyard adjoining, wine of the same kind, but more bodied and firm; keep well.

Class 2.

Monein, three leagues from *Oleron,* wines of the same kind, but little inferior.

Aubertin, good wines, some *crus* are superior to those of *Monein.*

Class 3.

La Lasseuble, la Hourcade, Saut de Navailles, Cucuron, Luc, in the environs of *Oleron,* the cantons of *Lagor, Navarrins, Sauveterre,* three leagues from *Oleron;* more *white* than *red* wines.

WHITE WINES.

Jurançon, white wines distinguished by a

taste and a perfume like that of a *Trufle,* keep well and improve.

Gan, wines less delicate, but better bodied.

The vineyards of the second class of *red* produce also *white* wines.

Anglet, near *Bayonne,* wines light and with a pleasant sugary taste ; must be drank the first year.

DEPARTEMENT DES HAUTES PYRENEES.

Tarbes, Argelles, Bagnéres.

RED WINE.

Madiran, eight leagues from *Tarbes,* its land produces wines rich in colour, and of a sweet taste the two first years; keep well in cask eight or ten years ; may be bottled in five years : the wine of a favourable season and long bottled, bears comparison with the first wines. The vineyards *Anguis, Lastechene-res,* most famous.

Castelnau, wines similar.

Saint Faux, Soublecauze, Lascazères, near *Castelnau,* wines equal.

All these wines are known and are sold under the name of *Vins de Madiran.*

WHITE WINES.

The communes *Bouilth*, *Pereuilli*, *Castelvicilli*, *Periguieres*, in the district of *Tarbes*, pleasant wines, keep long in bottle, and gain a flavour of the *pierre à fusil.*

DEPARTEMENT DES PYRENEES-ORIENTALES.

Perpignan, *Céret*, *Prades*.

RED WINES.

Class 1.

Baĝnols, wines of a very deep colour, full of body and spirit, firm, and very good flavour. By age they gain fineness, and a *bouquet;* after ten years their colour is that of gold, and from their taste they are called *rancio*, as resembling the wines so called in Spain; they improve up to thirty years, and keep to fifty.

Cosperon, wines of the same kind and quality.

Callioure, wines a little more fine, with less body, but gain by age all the same qualities.

Tarentila et Terrats, wines fine, and gene-

rally consist of those, called *Rancio*, with dry and pleasant perfume.

Class 2.

Rivesaltes, Baixas, Corneilla-de-la-Ribera, wines of a good colour, body and spirit, but much inferior, called *vins de la plaine*.

St. Jean, de la Cella, Bagnouls-des-Apres, Argeles, Sorède, wines similar.

Salces, Espira de la Gly, Pisilla, wines similar, but inferior.

St. Estephe, Villeneuve de la Riviere, a great quantity of common wines.

The common wines are used for mixture with other wines.

The best wines are more drank as tonics than used as table wines.

WHITE AND WINES DE LIQUEUR.

Rivesaltes, two leagues from *Perpignan*. This wine is esteemed the best *vin de liqueur* in France; by some, the best in Europe.

Bagnols Cosperon, Collioure, produce *vins de liqueur*, called *de Grenache*, from the name

of the grape. They are red, but their colour becomes paler as they grow old.

Rodez, in a small quantity, wine *de Grenache*.

Salces, a white wine, called from the grape, *Maccabec*, resembling *Tokay*.

Saint André et Prepouille de Salces, dry wines much esteemed.

CORSICA.

The vineyards most distinguished are those of *Ajaccio, Sari, Peri et Vico, Bastrá, Pietra Nigra, Cap Corso, Bassanese, Maccaticcia, Calvi Callenzone, Corse Fallano, Bonifacio, Porto Vecchio.*

These wines, both red and white, have delicacy, body, and a pleasant flavour.

CLASSIFICATION GENÉRALE DES VINS DE FRANCE.

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§ I. VINS ROUGES.

Première Classe.

Les premiers crus de la *Bourgogne* sont: la Romanée-Conti, le Chambertin, le Richebourg, le clos Vougeot, la Romanée-de-Saint-Vivant, la Tâche, le clos Saint-Georges et le Corton, département de la Côte-d'Or. Des vins supérieurs à ceux de la seconde classe, le clos de Prémeau, le Musigni, le clos du Tart, les Bonnes-Marres, le clos à la Roche, les Veroilles, le clos Morjot, le clos Saint-Jean et la Perrière, même département.

Bordelais les clos dits de Lafitte, de La-

tour, du château-Margaux et du Haut-Brion, département de la Gironde.

Les vins de première qualité, des crus Méal, Gréfieux, Beaume, Racoule, Muret, Guionière, les Bessas, les Burges et les Lauds, sur le territoire de l'Hermitage, départment de la Drôme, les plus estimés de tous ceux du *Dauphiné*.

Deuxième Classe.

En *Champagne*, Verzy, Verzenay, Mailly, Saint-Basle, Bouzy et le clos de Saint-Thierry, département de la Marne.

En *Bourgogne*, Vosne, Nuits, Chambolle, Volnay, Pomard, Beaune, Morey, Savigny et Meursault, département de la Côte-d'Or; les côtes des Olivotes, de Pitoy, de Perrière et des Préaux, à Tonnerre; les clos de la Chaînette et de Migrenne, à Auxerre, département de l'Yonne ; le Moulin-à-Vent, les Torins et Chénas, dans le Beaujolais et le Mâconnais, départemens de Saône-et-Loire et du Rhône.

Dauphiné ; les vins de seconde qualité des crus de l'Hermitage.

Dans le *Lyonnais,* la Côte-Rôtie, département du Rhône.

Dans le *Bordelais,* les clos Rozan, Gorse, Léoville, Larose, Brane-Mouton, Pichon-Longueville et Calon, département de la Gironde.

Le *comtat d'Avignon* le *Côteau-Brûlé.*

Le *Béarn,* les vins de Jurançon et de Gan, département des Basses-Pyrénées.

Le *Roussillon,* Bagnols, Cosperon, Collioure, Torémila et Terrats, département des Pyrénées-Orientales.

Troisième Classe.

La *Champagne,* les vins rouges de Hautvillier, Mareuil, Disy, Pierry, Epernay, Taisy, Ludes, Chigny, Villers-Allerand et Cumières, département de la Marne ; et des Riceys, de Balnot-sur-Laigne, d'Avirey et de Bagneux-la-Fosse, département de l'Aube.

La *Bourgogne,* Gevrey, Chassagne, Alox, Savigny-sous-Beaune, Blagny, Santenay et Chenove, département de la Côte-d'Or ; les vignes Clairion et Bonvin à Auxerre, département de l'Yonne ; Fleury, la Chapelle-Guin-

chey et Romanèche, dans le Mâconnais et le Beaujolais, département de Saône-et-Loire.

L'*Auvergne*, de le petit coteau de Chanturgues, près Clermont-Ferrand, département du Puy-de-Dôme.

Le *Dauphiné*, Crozes, Merceurol et Gervant, département de la Drôme; Seyssuel, Revantin et Vienne, département de l'Isère.

Le *Lyonnais*, les vins de Vérinay, département du Rhône.

Le *Bordelais*, Pauillac, Margaux, Pessac, Saint-Estephe, Saint-Julien, Castelnau-de-Médoc, Cantenac, Talence, Mérignac et la côte de Canon, département de la Gironde.

Le *Périgord*, les la Terrasse, Pécharmont, les Farcies, Campréal et Sainte-Foy-des-Vignes, département de la Dordogne.

La *Guienne* proprement dite, les vins du Cap-Breton, de Soustons, de Messange et de Vieux-Bouceau, département des Landes.

Le *Languedoc*, Chuzelan, Tavel, Saint-Geniez, Lirac, Ledenon, Saint-Laurent-des-Arbres et les vins dits de *Cante-Perdrix*, à Beaucaire, département du Gard; Cornas et Saint-Joseph, département de l'Ardèche.

Le *comtat d'Avignon,* les clos de la Nerthe et de Saint-Patrice, à Châteauneuf, et du territoire de Sorgues, département de Vaucluse.

En *Champagne,* Villedemange, Ecueil, Chamery, Saint-Thierry, Damery, Champillon et Avenay, département de la Marne ; Aubigny et Montsaujon, dans celui de la Haute-Marne.

En *Lorraine,* Bar-le-Duc, Bussy-la-Côte, Longeville, Savonnière, Ligny, Naives, Rosières, Behonne, Chardogne, Varnay, Rambrecourt, Loissey, Ancerville, Creuë et la Côte Saint-Michel, département de la Meuse ; Scy, Jussy, Saint-Ruffine et Dôle, département de la Moselle.

En *Alsace,* Riquewir, Ribauvillé, Ammerschwir, Kiensheim, Kaisersberg et le château d'Olwiller : département du Haut-Rhin.

En *Anjou,* Champigné-le-Sec, département de Maine-et-Loire.

En *Touraine,* les vins de Joué et ceux du clos de Saint-Nicholas-de-Bourgueil, département d'Indre et Loire.

L'*Orléanais* et le *Blaisois* les vins de Guignes et de Saint-Jean-de-Bray, département du Loi-

ret, et de la côte des Grouets, département de Loir et Cher.

La *Bourgogne* et le *Beaujolais*, ceux de Mercurey, Givry, Dijon, Monthelie, Meursault, Fixin, Fixet, Brochon, Saint-Martin, Rully et Monbogre, dans le département de la Côte-d'Or et l'arrondissement de Châlons-sur-Saône, les vignes dites *Judas*, *Pied-de-Rat*, *Rosoir* et *Quetard;* plusieurs crus d'Epineuil, Irancy, Danemoine, Coulanges-la-Vineuse, Auxerre, Avalon, Vézelay, Givry, etc., département de l'Yonne; Lancie, Brouilly, Odenas, Saint-Lager, la Chapelle-Guinchey, Jullienas, Cheroubles, Margon, Saint-Etienne-la-Varenne, Juilly, Emeringe et Davayé, dans le département de Saône et Loire, et l'arrondissement de Villefranche, département du Rhône.

La *Franche-Comté*, Salins et les Arsures, département du Jura.

Le *Bugey*, Seyssel, département de l'Ain.

L'*Auvergne*, Chateldon et Ris, département du Puy-de-Dôme.

Le *Forez*, Luppé, Chuynes, Saint-Michel, Saint-Pierre-de-Bœuf et Boen, département de la Loire.

Le *Dauphiné,* Saillans, Vercheny, Die, Donzère, Roussas, Châteauneuf-du-Rhône, Alan, la Garde-Adhémar, Montségur et Montelimart, département de la Drôme : la Portè-du-Lyon, Revantin et Seyssuel, département de l'Isère.

Le *Lyonnais,* Sainte-Foi, Irigny, Millery, et la Galée, département du Rhône.

Le *Bordelais,* les quatrièmes crus du Médoc, Labarde, Cussac, Blanquefort, Macau, Saint-Surin-de-Cadourne, Saint-Emilion, quelques crus du bas Médoc, Queyries, Montferrant et Bassens, département de la Gironde.

Le *Périgord,* Domme, Saint-Cyprien, Thonac, Saint-Leai et Chancelade, département de la Dordogne.

La *Guyenne* proprement dite, Gamardes, Montfort et Castelnau, dans la contrée nommée la Chalosse, département des Landes.

Le *Quercy,* Savanac, Mel-la-Garde, Saint-Henry, Parnac, Saint-Vincent, la Pistoule, Camy, Luzech, Lebas, Praissac et Prémiac, département du Lot, les meilleurs vins noirs.

Le *Languedoc,* Roquemaure, Saint-Gilles-les-Boucheries et Bagnols, département du

Gard ; Saint-Georges-d'Orques, Verargues, Saint-Christol, Saint-Drézery, Saint-Geniez et Castries, département de l'Hérault ; Cunac, Caisaguet, Saint-Juery, Saint-Amarans et Gaillac, département du Tarn ; et Narbonne, département de l'Aude.

Le *comtat* d'*Avignon*, Châteauneuf-de-Gadagne, département de Vaucluse.

La *Provence*, Mées, département des Basses-Alpes, Séon-Saint-Henry, Séon-Saint-André et Saint-Louis, département du Var.

Le *Béarn* et la *Navarre*, Monein et Aubertin, département des Basses-Pyrénées.

Le *Bigorre*, Madiran, Castelnau-de-Rivière-Basse, Saint-Laune, Soublecauze et Lascazères, département des Hautes-Pyrénées.

Le *Roussillon*, Rivesaltes, Baixas, Corneilla-de-la-Ribera, Saint-Jean-de-la-Ceilla, Bagnouls-des-Apres, Argeles et Sorrede, département des Pyrénées-Orientales.

L'*Isle de Corse ;* quelques cantons.

La *Picardie* les crus de Cussy, Bellevue, Pargnan, Craonnelle, Craonne, Jumigny, Vassogne, Roucy et Laon, département de l'Aisne.

L'*Ile-de-France*, le clos d'Athis, département de Seine-et-Oise; et la côte des Vallées, à Chartrettes, département de Seine et Marne.

La *Champagne*, Vertus, Mardeuil, Montelon, Moussy, Vinay, Chaveau, Mancy, Chamery, Pargny, Vanteuil, Reuil et Fleury-la-Rivière, département de la Marne; Vaux, Rivières-les-Fosses et Prautoy, département de la Haute-Marne; Bar-sur-Aube, Bar-sur-Seine, Laine-aux-Bois et Javernan, département de l'Aube.

La *Lorraine*, les vignobles d'Apremont, Loupmont, Warneville, Liouville, Saint-Julien, Champougny, Vaucouleurs, Vignot, Sampigny, Saint-Mihiel, Dampcevrin, Buxières, Buxerules, Mont-sec, Vigneules et Hatton-Châtel, département de la Meuse; Thiancourt, Pagny, Ornaville, Bayonville, Chârrey, Essey, Villers-sous-Prény et Wandelainville, département de la Meurthe; Charmes, Xaronval, Ubexi et Neufchâteau, département des Vosges.

L'*Anjou* et le *Maine*, Dampierre, Varrains, Chacé, Saint-Cyr, Brézé, Saumur et Neuillé, département de Maine-et-Loire; et le clos des Jasnières, département de la Sarthe.

La *Touraine*, Chisseaux, Civray, la Croix-de-Bléré, Bléré, Athée, Chenonceau, Dierre, Epeigné, Franceuil, Veretz, Azay-sur-Cher, Saint-Cyr-sur-Loire, Saint-Avertin et Balan, département d'Indre-et-Loire.

L'*Orléanais*, la Chapelle, Saint-Gy, Saint-Ay, Fourneaux, Saint-Jean-le-Blanc, Beaugency, Beaule, Beaulette, Meun, Sandillon, Saint-Denis-en-Val et Combleux, département du Loiret.

Le *Blaisois*, Thésée, Monthon-sur-Cher, Bouré, Montrichard, Chissey, Mareuil, Pouillé, Angé, Faverolle, Saint-Georges, Lusillé et Chambon, département de Loir et Cher.

La *Bourgogne* et le *Beaujolais*, Montagny, Chenove, Buxy, Saint-Vallerin et Saules, dans l'arrondissement de Châlons-sur-Saône ; quelques crus du département de la Côte-d'Or ; Cheney, Volichère, Tronchoit, Molosme, Cravant, Jussy, Vermanton, Joigny, Saint-Bris, Arcy-sur-Cure et Pourly, département de l'Yonne ; la Chassagne, Villiers, Regnier, Lantegnier, Quincié, Marchand, Duret, les Etoux Cercié ,Saint-Jean-Dardières, Pizay, Jasseron, Vadoux, Belleville, Montmélas-Saint-Forlin,

Charentay, Charnay, Prissé, Vaurenard, Saint-Amour, Chevagny, Chasnes, Laines et Saint-Vérand, dans le département de Saône et Loire, et l'arrondissement de Villefranche, département du Rhône.

La *Franche-Comté*, le clos du Château, à Ray, département de la Haute-Saône ; Voiteur, Menetru, Blandans, Saint-Lothain, Gérage, Saint-Laurent, Arbois et Polygny, département du Jura ; Besançon, Byans, Mouthier, Lombard, Leisle et Lavans, département du Doubs.

La *Bresse*, le *Bugey*, et le *pays de Gex*, Seyssel, Champagne, Machurat, Talissieux, Culoz, Anglefort, Groslée et Saint-Benoît, département de l'Ain.

Le *Poitou*, Champigny, Saint-Georges-les-Bailleraux, Coutures, Jaulnais et Dissais, département de la Vienne.

Le *Berry*, le *Nivernais* et le *Bourbonnais*, Chavignole et Sancerre, département du Cher ; la Garenne-du-Sel, département de l'Allier, et Pouilly, département de la Nièvre.

L'*Aunis*, l'*Angoumois*, et une partie de la *Saintonge*. Chaniers et quelques autres crus

du département de la Charente-Inférieure ; Saint-Saturnin, département de la Charente.

Le *Limosin*, les côtes d'Allassac, du Saillant et de Syneix, département de la Corrèze.

L'*Auvergne*, le *Velay* et le *Forez*, Mariol, la Chaux, Calville, les Martres, Authezat, Monton, Montperroux, Vic-le-Comte et Coudes, département du Puy-de-Dôme; Renaison, département de la Loire.

Le *Lyonnais*, Charly, Baroles et Couzon, département du Rhône.

Le *Dauphiné*, les Roches et Vienne, département de l'Isère; Saillans et les autres vignobles du département de la Drôme.

Le *Bordelais*, Ambes, Lassouys, Bouliac, Bacalan, Gilet, Saint-Gervais, Asque, Latresnes, Quinsac, Saint-Loubez, Valenton, Macau, Boutiran, Izon, Cadaujac, Baurech, Bourg, Letourne, Langoiran, et quelques autres crus du département de la Gironde.

Le *Périgord*, Mareuil, Douzilhac, Celles, Brantôme, Bourdeilles, Saint-Pantaly et Saint-Orse, département de la Dordogne.

La *Guienne* proprement dite, Roquefort, Gabaret et Villeneuve, département des Landes.

La *Gascogne,* Verlus, Mazères, Viella, Gouts et Lussan, département du Gers.

L'*Agenois,* Thésac, Péricard et Buzet, département de Lot et Garonne.

Le *Quercy,* le vin dit *vin rouge dans tout son corps.*

Le *Languedoc,* Mauve, Limony, Sara, Vion, Aubenas et Largentière, département de l'Ardèche; Lacostières, Jonquières et Pugeault, département du Gard ; Fau, Aussac, Auvillar, Saint-Loup, Campsas, la Villedieu et Montbartier, département de Tarn et Garonne ; Meilhart, la Roque, Lagrave, Técon et Rabastiens, département du Tarn ; Garrigues, Perols, Villeveyrac, Bouzigues, Frontignan et Poussan, département de l'Héraut ; Villaudric et Fronton, département de la Haute-Garonne ; Fiton, Leucate, Treilles, Portet et Narbonne, département de l'Aude.

La *Provence,* Bandol, la Cadière, Saint-Nazaire, le Castelet, Saint-Cyr et le Beausset, département du Var ; Aubagne, Gemenos, Roquevaire, Allauch, la Ciotat et Marignane, département des Bouches-du-Rhône.

Le *Béarn* et la *Navarre,* Lasseube, la Hour-

cade, Aubertin, Saut-de-Navailles, Cucuron, Luc, Lagor, Navarreins et Sauveterre, département des Basses-Pyrénées.

Le *Roussillon*, Salces, Espira-de-la-Gly, Pisilla, Saint-Estève, Villeneuve-la-Rivière et plusieurs autres vignobles du département des Pyrénées-Orientales.

L'*île de Corse* a des crus dont les vins entrent dans cette classe.

" SECOND SECTION.

" All the remaining wines of France are " comprised under this class ; their number " and varieties are so great that they would fill " several pages, but as the enumeration would " be merely for the purpose of guarding the " reader against their purchase, as being of a " very base and inferior quality, whether aris- " ing from the worst *cuvées*, or vineyards natu- " rally bad, this end will be fully answered " by notice, that all wines from the best even " to those tolerably good, are to be found in " the preceding list, and that all the others not " mentioned are to be avoided."

§ II. VINS BLANCS.

Première Classe.

La *Champagne*, des crus de Sillery, d'Ay, de Mareuil, d'Hautviller, de Pierry, de Dissy, et des vignes dites *le Clozet*, à Epernay, département de la Marne.

La *Bourgogne*. Les célèbres vins de Montrachet, département de la Côte-d'Or.

Le *Bordelais*, les vins *secs* de Saint-Bris, de Carbonnieux et de Pontac, avec les vins *moelleux*, pleins de séve et de parfum, de Sauternes, Barsac, Preignac et Beaumes, département de la Gironde.

Le *Forez*. Les excellens vins de Château-Grillet, département de la Loire.

Le *Dauphiné*. Ceux de l'Hermitage, qui brillent par beaucoup de corps, de spiritueux et de parfum.

Deuxième Classe.

La *Champagne*; les crus de Cramant, Avise, Oger et le Ménil, département de la Marne.

L'*Alsace*, ceux de Guebwillers, Turkeim, Riquewir, Ribauvillé, Thann, Bergholtzell, Rufach, Pfaffenheim, Enguisheim, Inguer-

sheim, Mittelweyer, Hunneveyr, Katzenthal, Amerschvyr, Kaisersberg, Kientzheim, Sigolzheim et Babelheim, département du Haut-Rhin; Molsheim et Wolxheim, département du Bas-Rhin, qui produisent des vins secs fort estimés.

La *Bourgogne*, les vignes dites la Perrière, la Combotte, la Goutte-d'Or, la Genevrière et les Charmes, à Meursault, département de la Côte-d'Or.

La *Franche-Comté*, Château-Châlons, Arbois et Pupillin, département du Jura.

Le *Lyonnais*, les vins de Condrieux, département du Rhône.

Le *Bordelais*, Langon et Cérons, département de la Gironde.

Le *Périgord*, les côtes de Monbasillac, de Saint-Nessans et de Sancé, département de la Dordogne.

L'*Agenois*, Clairac et Buzet, département de Lot-et-Garonne.

Le *Languedoc*, Saint-Peray et Saint-Jean, département de l'Ardèche, vins mousseux et non mousseux.

Le *Béarn*, Jurançon, département des Basses-Pyrénées.

Troisième Classe.

La *Bourgogne* et le *Beaujolais :* la vigne dite *le Rougeot*, à Meursault, et les vins dits *de première cuvée*, département de la Côte-d'Or; les côtes de Vaumorillon et des Grisées, territoire de Tonnerre, et les vignes dites le Clos, Valmure, Grenouille, Vaudesir, Bouguereau et Mont-de-Milieu, à Chablis, département de de l'Yonne ; ensin Pouilly et Fuissey, département de Saône-et-Loire.

La *Franche-Comté*, l'Etoile et Quintignil, département de Jura.

Le *Bordelais*, Pujols, Ilats, Landiras, Virelade, Sainte-Croix-du-Mont et Loupiac, département de la Girode.

Le *Forez*, Saint-Michel-sous-Condrieux, departement de la Loire.

Quatrième Classe.

La *Champagne* les vins blancs des Riceys, département de l'Aube.

L'*Alsace*, ceux de Mutzig, de Neuviller et d'Ernolsheim, département du Bas-Rhin, et

ceux de Rixheim et d'Habsheim, département du Haut-Rhin.

L'*Anjou* et le *Maine*, les vins des coteaux de Saumur, Parnay, Dampierre, Souzé, Turquant, Martigné-Briant, Foy, Rablay, Beaulieu, Saint-Luygne et Savenières, département de Maine-et-Loire.

La *Touraine*, Vouvray, département d'Indre-et-Loire.

La *Bourgogne*, la cuvée dite *de la Barre*, à Meursault, les vins blancs dits *de seconde cuvée*, département de la Côte-d'Or; la côte Delchet, à Milly; la Fourchaume, à Maligny; une partie des côtes de Troëne, à Poinchy; de Vaucompin, à Chiché; de Blanchot, à Fiey, et de celle de Fontenay; les coteaux nommés les Charloups, les Bridennes, les Boutois et la Maison-Rouge, à Tonnerre; les vignes dites le Chapelot, Vauvillien, la Preusse, Vaulovent, Vossegros, les bas du Clos et plusieurs autres, à Chablis; celles de la Poire, de Blamoy, de la Voie-Blanche et des Chaussans, à Saint-Bris et à Champ, département de l'Yonne; Cheintré, Solutrée et Davayé, département de Saône-et-Loire.

La *Franche-Comté*, Montigny, département du Jura, et Millery, département du Doubs.

Le *Berry*, Chavignol et Saint-Satur, département du Cher.

L'*Auvergne*, Corent, département du Puy-de-Dôme.

Le *Dauphiné*, les vins de Merceurol et ceux nommés *clarette*, à Die, département de la Drôme; les meilleurs vins blancs de Vienne et de la côote Saint-André, département de l'Isère; enfin la clarette de la Saulce, département des Hautes-Alpes.

Le *Bordelais*, les vignobles de Langoiran, Rioms, Cadillac, Cambes, Quinsac et Camblannes, département de la Gironde.

L'*Agenois*, Marmande et Sommensac, département de Lot-et-Garonne.

Le *Languedoc*, Guillerand, département de l'Ardèche; Limoux et Magrie, département de l'Aude; Laudun et Calvisson, département du Gard; et Gaillac, département du Tarn.

La *Provence;* les vins de Cassis, département des Bouches-du-Rhône.

Le *Roussillon*, Saint-André et Prépouille-de-Salces, département des Pyrénées-Orientales.

Le *Bigorre*, Bouilh, Pereuil, Castel-Vieilh et Périguières, département des Hautes-Pyrénées.

L'*île de Corse ;* on y fait quelques vins blancs qui peuvent être rangés dans cette classe.

Cinquième Classe.

Première Section.

Champagne, Chouilly, Montelon, Grauves, Mancy, Molins, Beaumont, Villers-aux-Nœnds et Maugrimaud, département de la Marne.

Lorraine, Bruley, département de la Meurthe ; et Creuë, département de la Meuse.

Alsace, les vignobles de l'arrondissement de Wissembourg de celui de Schlestadt, département du Bas-Rhin.

Bretagne, Varades, Montrelais, Valet, la Chapelle-Hullin, la Haye, le Loroux, le Palet, Maisdon, Saint-Fiacre, Saint-Géréon, Saint-Herblon et Riaillé, département de la Loire-Inférieure.

Anjou et *Maine*, le clos des Jasnières, département de la Sarthe ; Chaintré, Varrains, Chassé, Saint-Cyr-en-Bourg, Brézé, Cour-

champ, le Mihervé et Saumousset, département de Maine-et-Loire.

Touraine. Rochecorbon, Vernon, Montlouis, et Saint-Georges, département d'Indre-et-Loire.

Blaisois. La contrée nommée Sologne ; Vimeuil, Saint-Claude, Moret et Montelivaut, département de Loir-et-Cher.

Bourgogne, les troisièmes cuvées de Meursault, département de la Côte-d'Or ; Montagny, Chenove, Buxy, Saint-Vallerin, Saules, Bouzeron et Givry, dans l'arrondissement de Châlons-sur-Saône ; Vivier, Béru et Fley, département de l'Yonne ; Vergisson, Vinzelle, Loché et Charnay, département de Saône et Loire.

Franche-Comté, Poligny et Lons-le-Saulnier, département du Jura.

Nivernais, Pouilly-sur-Loire, département de la Nièvre.

Aunis, Saintonge, et *Angoumois,* Surgères, département de la Charente-Inférieure, et la Champagne, département de la Charente.

Bordelais, les vignobles cités dans la précé-

dente classe font beaucoup de vins qui ne doivent entrer que dans celle-ci.

Provence. Marseilles, Gemenos, Aubagne, Allauch, et le Plant-de-Cugne, département des Bouches du Rhône.

Deuxième Section.

Picardie et *Ile de France*, Pargnant, Cussy, Château-Thierry et Charly, département de l'Aisne ; Mouchy-Saint-Eloy, département de l'Oise, Mignaux et Andresy, département de Seine-et-Oise ; la Côte des Vallées, à Chartrettes, département de Seine et Marne.

Champagne, les environs d'Ancerville, de Vitry-sur-Marne et de Sézanne, département de la Marne ; Bar-sur-Aube et Rigny-le-Féron, département de l'Aube.

Lorraine, quelques crus du département de la Moselle.

Alsace, les vins de treille, des environs de Strasbourg, département du Bas-Rhin ; et les vignes les moins exposés du département du Haut-Rhin.

Bretagne, la plus forte partie du produit des vignobles du département de la Loire-Inférieure, cités dans la première section de cette classe.

Anjou, Trelazé, Saint-Barthélemy, Brain-sur-l'Authion, Distré, Antigné, le Bas-Nueil, Brion et tous les crus des arrondissements de Segré et de Baugé, département de Maine et Loire ; la Flotte, la Châtre, Sainte-Cécile, Marçon, Château-du-Loir, Mareil, Saint-Benoist, Saint-Georges et Champagne, département de la Sarthe.

Touraine, Nazelles, Noizay, Lussault, Saint-Martin-le-Beau, Reugny, Chançay et Langeais, département d'Indre-et-Loire.

Orléanais, Marigny, Rebrechien, Saint-Mesmin, Loury, et quelques autres crus du département du Loiret.

Blaisois, Mer-la-Ville, Troo, Artuis, et Montoire, département de Loir-et-Cher.

Bourgogne, Givry et quelques autres crus de l'arrondissement de Châlons-sur-Saône ; Roffé, Sérigny, Tissé, Vezanne, Barnouille, Dié, Toulay, Milly, Maligny, Poinchy, Villy, Chiché,

Ligny-le-Châtel, Poily, Chemilly, Courgy et plusieurs autres du département de l'Yonne; les Certaux, Saint-Vérand, Pierreclod, Bussière, Saint-Martin, et quelques autres du département de Saône-et-Loire.

Franche-Comté, plusieurs crus des départemens du Doubs et du Jura.

Bresse, *Bugey* et pays de *Gex*. Pont-de-Veyle et Bourg, departement de l'Ain.

Poitou, Loudun, Trois-Moutiers et Châtellerault; département de la Vienne.

Berry et *Nivernais*, Saint-Amant et Bourges, département du Cher; plusieurs crus du département de la Nièvre; Saint-Pourçain, la Chaise et les Creuziers, département de l'Allier; Chabris et Reuilly, département de l'Indre.

Aunis et *Saintonge*, Surgères et Saint-Jean-d'Angély, département de la Charente-Inférieure; Cognac, etc. département de la Charente, poduisent des vins propres à la fabrication des eaux-de-vie.

Auvergne, Chauriat, département du Puy-de-Dôme.

Bordelais et autres provinces comprises dans le gouvernement de la Guienne, Cubsac, Fron-

sac, Blaye, Bourg, Castillon, Saint-Foy-la-Grande, et le pays d'Entre-deux-Mers, département de la Gironde; plusieurs crus des départemens de la Dordogne, des Landes, de Lot et Garonne, du Gers et du Lot.

§ III. VINS DE LIQUEUR.

Première Classe.

Roussillon. Le vin muscat de Rivesaltes, département des Pyrénées-Orientales.

Alsace. Les meilleurs vins dits de *paille*, à Colmar, à Kaisersberg, à Ammerschwir, à Olwillers, à Kientzheim et dans quelques autres vignobles du département du Haut-Rhin.

Dauphiné. Le vin de *Paille* vignobles de l'Hermitage.

Deuxième Classe.

Le *Languedoc*, ceux de Frontignan et de Lunel, département de l'Hérault.

Le *Roussillon*, les vins rouges *de Grenache*, à Bagnols, à Cosperon, à Collioure et à Rodès,

et ceux dits *maccabec*, à Salces, département des Pyrénées-Orientales.

Troisième Classe.

Le *Languedoc*, les muscats des seconds crus de Frontignan et de Lunel, et ceux de Maraussan, les vins dits *de Picardan* à Marseillan et à Pommerols, enfin ceux dits *de Calabre*, *de Malaga*, *de Madère*, etc., que l'on prépare dans plusieurs vignobles du département de l'Hérault.

La *Provence*, les muscats, rouges et blancs, de Roquevaire, de Cassis et de la Ciotat, le malvoisie de Roquevaire, et les meilleurs vins cuits du département des Bouches-du-Rhône.

Quatrième Classe.

Languedoc. Cazouls-les-Béziers, Bassan, Béziers et Montbazin, département de l'Hérault, beaucoup de vins muscats, dont quelques rouges.

Provence. Barbantane et Saint-Laurent, département des Bouches-du-Rhône, et plu-

sieurs crus des départemens des Basses-Alpes et du Var.

Le *Comtat d'Avignon* a les muscats de Beaumes, département de Vaucluse.

PART II.

SPAIN.

In all the provinces of this country a considerable quantity of wines of different kinds is made, which form the base of a great commerce. The wines *de Liqueur* differ from the French not only from the quality of the plants and the heat of the climate, but still more in the manner of their preparation. The grapes are suffered to become quite ripe, and part of the *must* is moreover concentrated by boiling it in large cauldrons for forty-four hours, care being taken to remove the scum from the surface, until reduced to a quarter of its original quantity. The sirop obtained serves to colour the wine and give it the strength necessary for keeping. The *must* which has not been boiled is passed through a strainer in order to separate the stones and husks; the requisite quantity of the above-mentioned sirop

is added, and the whole is suffered to ferment in vats. The fermentation ceases before the dissolution of the saccharine particles. It requires a length of time to acquire the flavour and perfume.

The variety of vines in Spain is very considerable, above 500.

D. Simon-Roxas-Clemente, describes 120 species in *Andalusia* and *Grenada*. The variety esteemed the best is called *Ximenez*. It is reported to have been a native of the Canaries and Madeira, and transplanted to the Rhine, and brought from thence by Cardinal Don Pedro Ximenes, whose name it bears; but it came more probably from Malvoisie, in the Morea. This vine gives the name to the *Malaga* wine, called *Pedro Ximenez*; and enters more or less into all the wines of *Paxarete*, *Xeres*, *San Lucar*, and several others.

GALICIA.

The wines of this province are mostly consumed in the country. The best are produced at *Ribadavia*, and tolerably good in the district of *Tuy*.

BISCAY.

The wines are in general harsh and bad; the best at *Vittoria*, called *Pedro Ximenez.*

NAVARRE.

Considerable vineyards, good *vins d'ordinaire*, at *Tudela*. *Peralta*, near *Pampeluna*, is famed for two kinds, the one called *Rancio*, the other a wine *de liqueur*. Little is exported.

ARRAGON

Produces much wine, particularly the *Grenache*, so called from the grape upon vineyards at *Sabayes* and *Carignena*.

Borja, near *Tarragona*, produces a *white wine, liquoreux*, and very agreeable.

CATALONIA

Abounds in vineyards. The *Malvoisie* wines made at *Sitges*, are particularly esteemed.

LEON.

Little exported, the best upon the vineyards of *Medina del Campo*.

OLD CASTILE.

No exportation; vineyards near *Tierra del Campo,* in the province of *Rioxa;* and at *Cabezon,* near *Valladolid.*

NEW CASTILE.

The best wines in the environs of *Valdepeñas,* next those of *Manzanares et Albacète.* The only wine of *liqueur* comes from *Fuençaral.*

VALENCE

Abounds in wines; near *Alicant,* the famous red wine, called *Tinto,* is produced; in growing old it contracts a sharp taste, and is called *Fondellol,* to distinguish it from the new. *Vins d'ordinaire de la Torre, du Santo Domingo, Perales et Segorbe. Benicarlo et Vinaroz,* upon the coast, produce wines high coloured, with body and spirit, which are much used for giving body, colour, and strength to weak wines.

ESTREMADURA.

Many vineyards, but the produce consumed by the inhabitants. At *Olivencia,* a wine,

called *Tinto*, very excellent, and the only one in Spain comparable with those of the second class in France.

ANDALOUSIE.

The most fertile in Spain. At *Rota*, five leagues from *Cadiz*, a celebrated red wine, called *Tintilla*, from the plant, also *tinto di Rota*.

Xeres de la Frontera, seven leagues from *Cadiz*, is surrounded by vineyards. The three most esteemed kinds of white wines, are, 1. *Paxarète ; liquoreux*, and highly flavoured ; 2. *Vino seco*, dry and bitter, with a good *bouquet ;* 3. *Abocado*, in quality between the other two.

A muscat wine, called *Pedro Ximenez*, superior to the *Malaga*.

Paxarète, an ancient monastery, one league and a half from *Xeres*, possesses in its enclosures the same white wines under the same names, but more highly esteemed.

Moguer in *Niebla ;* wines called *Moger*.

San Lucar di Barameda, nineteen leagues from *Seville*, *vins muscats*, of superior quality ; and red wine, called *Tintilla ;* also those called

Zalogne et Carlon, are esteemed. The merchants of *Xeres* use a large quantity of the *San Lucar* wines to mix with their own.

Cordova, good wines, particularly that of *Montilla;* dry, of good flavour and *bouquet.*

The wine, called *Negro Rancio,* is made at *Rota et Xeres,* &c.

MURCIA.

The wines in general are *vins de liqueur;* the best near *Carthagena.*

GRENADA.

The best wines come from the mountains, and are so called in England.

The 1st, is called *Pedro Ximenez,* from the name of the grape.

2. The sweet wines, called *of colour,* new, of an amber colour, and very sweet; grown old, they lose this sweetness, and acquire fineness, body, and spirit; they keep a very long time. Their price varies according to their age, new 150 francs the cask of 440 litres. The oldest frequently 5000 francs and more.

3. *Vins Muscats,* of two kinds; one, called *de Malaga,* the other *de Larmes.*

4. The wine of *Cherries,* in which black cherries being infused, give it this flavour.

5. A white dry wine, like that of *Xeres,* under which name it is sold.

6. A *Malmsey* wine, like that of *Sitges:* not exported.

7. A red wine, called *Tinto*; very high coloured, sweet and sharp at the same time; seldom exported.

Velez Malaga, about five leagues from *Malaga,* surrounded by vineyards, produces much wine; sold under the name of *Malaga.*

MAJORCA

Abounds in wines; the most celebrated is the *Malmsey,* made at *Pollentia.*

MINORCA.

The vine much cultivated; *Aleyor,* a vineyard, at the foot of *Mount Taurus,* produces an excellent *red wine,* but it does not bear

exportation, although tried in large and small quantities.

Alba Flora, is a *white wine* much sought after, it resembles the wines of the Rhine, but not so dry.

PORTUGAL.

Situate between the 8th and 11th degrees of longitude, and 37th and 42d of latitude. Vineyards abound in all its provinces, the wines are reckoned inferior to the Spanish, and less spirituous, thence requiring a mixture of brandy.

The species of plants are numerous, sixty-seven have been counted in the same vineyard. But the wine, called *Port*, is the produce of one grape, black, with leaves deeply insected, and very rough.

ENTRE DOURO ET MINHO.

The vines which border the *Minho*, grow high, and are situated in the plains; on the contrary, those upon the *Douro* are low, and, as in France, upon *espaliers;* here the best wines are made.

A company, under the sanction of the government, called the company of the *Upper*

Douro, has the exclusive commerce of the wines of this part; its members are bound to take the wine of each cultivator at a fixed price, who cannot sell to any other person but through the company, who receive a toll of six per cent. upon the value of the sale.

The country is divided into districts, one of which furnishes the wines, called of the *Factory (Vinhos de Feitoria);* the other, those of the *Branch (de Ramo).* The first are the better; they ferment a longer time in the vat, and when barrelled, one-twelfth part of strong brandy is added. These wines at first are very high coloured, firm, and too spirited, but when matured by keeping in cask and bottles, the brandy ceases to be tasted, their colour weakens, they become fine, delicate, and have spirit and flavour. They are compared with the best of the second rate of the French wines, and resemble those of *Côte Rotie.*

The wines of the *Branch,* amongst which some are very good, ferment a shorter time, and are less brandied, some even have none. These wines are reckoned inferior, and form the common drink of the country. The com-

pany of the factory is supposed to use them to fill up their casks.

Pezo da Regua, in the *Upper Douro*, produces the best wine of the factory.

Amongst those of the *Branch* some are very good, particularly those of *Villarinho des Freires, Alvacoès do-Corgo, d'Hormida, Abassas, Guials, Galafura, Covelinhas, et Gorvaens.*

The *white wines* are not of equal repute, and seldom exported.

TRA LOS MONTES.

There are many vineyards in this province, but rarely any exportation.

BEIRA.

The wine of this province is but of moderate quality; much is made near *Coimbra*. The plants always grow high. The environs of *Lamego*, twenty leagues south-west from *Oporto*, produce good wines; no brandy is intermixed.

ESTRAMADURA.

The vine much cultivated; very good wines.

Between *Œiras et Carcavellos, vins de liqueur, red* and *white*, the last most esteemed, called *Lisbon* wines in England, in Germany *Portugal* wines, in the country, wines of *Carcavellos.*

Setuval, excellent wines, particularly the *white*; two kinds, the one called *dry*, the other *muscat.*

Bucellas, six leagues from *Lisbon; white wines,* pure, they resemble those of *Barsac* but are stronger, they are preferred to the *dry* of *Setuval* for exportation: brandy is used.

Colares, the best common wines of the country.

Santarin, fifteen leagues from *Lisbon,* much common wine, sent to *Lisbon.*

SWITZERLAND.

The country does not produce sufficient wine for the inhabitants.

The canton of *Schaffhausen* produces good *red wines,* and in abundance.

Bâle; the wines, called *de l'Hopital et le Cemetiere St. Jacques,* are named in the country *Le Sang des Suisses.*

Berne; the best wines the *Erlach.*

Grisons, much good common wines. At *Chiavenna,* a wine, called *Aromatique;* a *white wine* from *red grapes.*

The *Valteline;* good *red* wines, keep remarkably well.

Neuchâtel; good wines, particularly near the Lake; the *red* equal to the third quality of *Burgundy* wine. The best are those of *Boudry et Cortaillods,* of a good colour and agreeable flavour.

The canton of *Vaud* alone produces as much wine as all the rest. The best are those of *Cully, et Désalés,* between *Lausanne* and *Vevay;* next *la Côte,* from *Lausanne* to *Coppet.* They are dry like those of the Rhine, and keep well.

Geneva; its best vineyards are those of *Frangy et Monnetier.*

Le Valais; the best wines *la Marque et Coquempin,* district of *Martigny, red* and *white;* also some *Malmsey.*

Brigg; tolerable good wines.

St. Gall; good wines, particularly those of *Bernang.*

ITALY.

THE KINGDOM OF SARDINIA.

SAVOY.

RED WINES.

Class 1.

The most esteemed are in the environs of *Montmélian et St. Alban,* from the declivities of *Mount Termino et St. Jean de la Porte.*

They are of two kinds, the one, called *Clairets,* of a light colour, from being fermented only two or three days, the other higher coloured from a fermentation of eight days.

The principal vineyards in the district of *St. Jean de Maurienne,* are *de Bonne-Nouvelle, d'Aiton, de Sain Jean, Saint Julien, St. Martin de la Porte,* and particularly *de Princens et d'Echaillon*

Class 2.

The wines of *la Chantagne,* upon the sides of the *Rhone,* and from the valley *la Rochette.*

The *Vins des Abymes,* so called from *des Abymes de Myans,* are of low quality; and consumed at *Chamberry.*

The district of *Annecy* contains many vineyards, well kept, and producing good wine; the best at *Designy,* district of *Rumilly.*

WHITE WINES ET VINS DE LIQUEUR.

The best is found upon the slope, called *Altesse,* upon the *Rhone,* near *Chamberry.* The vine came from Cyprus.

Maretel, and some *crus* of *St. Innocent,* near *Chamberry.*

At *Lasseraz,* a wine from the *Malmsey* plant, good and frothing like *Champagne.*

NICE.

The principal vineyards are in the district of *Puget-Thénieres,* the only wine of repute is produced upon the vineyard *Bellet;* it is red, delicate and agreeable, and keeps well.

PIEMONT ET MONTFERRAT.

The wines of *Piemont*, are at the same time sharp and sweet, of a deep colour, the best are produced, both red and white, at *Asti*, near *Marengo*; in the vineyards of *Chaumont*, near *Suza*, and in those in the environs of *Albe*.

Gatinara Masserano, *Biella*, near *Verceil*, red wines, of good flavour and body.

VINS DE LIQUEUR.

The produce of the plants, called *Passaretta*, *Malvasia Nebiolo*, near *Asti*.

Barbara et Bonorde, near *Casal*.

The *Nebiolo* has the perfume of the raspberry.

Canelli, *vins muscats*.

Chambare, near *Aoste*, *vins muscats*.

Montferrat, department of *Marengo*, produces good wines; the white most esteemed, the red, deep coloured and intoxicating.

GENOA.

All its cantons produce good *vins d'ordinaire et muscats*. The best in the districts of *Tor-*

tose, Novi, Voghera. Those in the canton of *Genoa* are of low quality, and change quickly. The most esteemed wines of *Montenotte*, come from *Ronagemalda*, near *Acqui ; from Roascio, Clavezana*, and *Castelleno*, near *Ceva ; San Remo, Albisole, et Quegniano*, near *Savona.*

ISLE OF SARDINIA.

The wines are so abundant, that in some years the fruit is left upon the vines for want of vessels.

Bosa, Alghier, Sassari, Ogliostra, produce good *vins d'ordinaire et vins de liqueur*, particularly the *Vin Nasco;* of an amber colour, and next the red wine called *Giro.*

Also the *Malmsey*, made at *Sorso, Bosa, et Alghier.*

Those called *de Caunonao, de Monaca, et de Garnaccia*, are highly esteemed, and exported to *Holland, Denmark*, and *Russia.*

BRESCIA.

The vineyards to the east of *Brescia*, in the

country called *La Riviere*, produce good red wines.

Toscolano, a wine which will keep above twenty years, and esteemed a remedy for the fevers of the country.

Raffa, near *Salo*.

San Felice, *Polpenesse*, *Padenghe*, *et Manesba*.

The produce from *I. Ronchi et la Santissima*, near *Brescia*.

At *Castiglionè* and *Lonato*, five leagues east of *Brescia*, is prepared the celebrated *Vino Santo*, of a golden colour, perfect after three or four years keeping. It is compared to *Tokay*, and superior to *Cyprus*.

VERONESE.

Vino Morto, so called from want of spirit.

Vino Santo is likewise made, and *Vin Muscat*.

The hills of *Soave* produce good red and *Vino Santo*.

MILAN.

Much and good *vins d'ordinaire*. The hills

Montedi-Brianza, produce light coloured, lively, and well flavoured wines.

Bellagio, upon the *Lake Como,* wines of a good colour and spirit.

The environs of *Pavia* much, but inferior, except a white wine, dry and *mousseux,* like *Champagne.*

MANTUA.

An agreeable wine, called *Labusca,* from the plant.

MODENA.

Sufficient wine for the inhabitants, generally good; the best at *Ratrera* and *Sapolo.*

PARMA ET PLACENTIA.

The best vineyards are those of *Panocchia, Vigatto, Traversetolo, Casola, Avola, Azano,* district of *Parma.*

Vallee-Irdone, Bottola, Ponté d'Allolio, Verdetto, Sala del Christo Creta, district of *Plaisance.*

Santo Pretasso, Frescale, Caselle, Lassurasco, Rugarlo, Castellina, Salso-Maggiore, Villa-Chiara, Claretto, Pazola, district of *Borgo, San Domino. Vins de liqueur* are also made in some of these vineyards, but unpleasant to strangers from their taste of honey.

TUSCANY.

The plain of *Pisa* contains some considerable vineyards, but the wines are weak; those of *Buti* are the best.

The department of the *Arno* good wines, particularly those of *Chianti, Carmignano, Artiminio, Tizzana, Montale, Lamporecchio, Monte Spertoli, Poncino, Glogoli, Antella, les Roses;* but the most celebrated is the *Aleatico;* it resembles the *Tinto* of *Alicante* in colour and perfume.

The department of *Ombrone;* good *vins d'ordinaire;* those of *Sienna* are praised.

The *vins de liqueur* are *Monte Pulcino, Montalcino, Rimeneze, Pont-Ecole, et Santo Stefano;* the first of these is the most esteemed.

ELBA.

Little red wine, but very good ; the white inferior.

The hermitage of *Monte-Serrato* good wine.

The environs of *Rio*, *vins muscats.*

The most extraordinary wines are the *Vermut* and *Aleatico*. The *Vermut* is a preparation of the best white wine, with wormwood and other aromatic herbs ; it has body, bitterness, and an agreeable perfume, and is renowned in France for rousing the appetite when flagging, (if taken in the middle of dinner) to a second dinner.

The *Aleatico* is a red *muscat* wine, it is compared to the *Monte Pulcino*, and *Monte Catini*, when they have lost their inebriating odours.

ROMAN STATE.

It contains ten small provinces, all of which produce much and good *vins d'ordinaire*, *vins communs*, and some *vins fins et de liqueur*, which are esteemed in *Italy*, but do not bear exportation.

The plants producing the wines of high and low quality, grow promiscuously.

The *vins de liqueur*, called *Moscatello, Aleatico, Vernaccia, Græco, et Vino Santo*, are prepared from the plants which produce the common wines. Each proprietor has his own mode of making them, which causes a great dissimilarity.

Vins de Liqueur.

Albano, in the *campagna* of *Rome*, produces the best of these wines; the most esteemed next to the *Lacryma Christi.*

Monte Fiascone, upon a mountain near the *Lake Bolsena, vin muscat*, with a strong aromatic flavour, and inebriating.

Orvièto is surrounded by vineyards producing red wines much valued, which keep well and improve. Also white wine *muscats*, famous for their flavour and perfume, but they do not keep long.

Farnese, two leagues from *Castro, vins muscats.*

Terni, six leagues from *Spoleto*, carries on a great commerce in wines, and some of them very good.

Vins d'Ordinaire.

Viterbo, fourteen leagues from *Rome,* produces the best.

La Riccia, excellent wine, but in small quantity.

The vineyards near *Rome,* formerly in estimation, have lost much of their reputation.

Saint Marin, very delicate wines, which keep well in cool cellars.

Imola, in the *Romana,* eight leagues from *Bologna,* many white wines, which are boiled *(cotti)* in order to preserve them; those not boiled, are pleasant and *mousse,* like *champagne.*

The *Ferrarese, vins d'ordinaire et communs;* likewise *vins de liqueur.*

Spoleto, good *vins d'ordinaire.*

Genzano, vins d'ordinaire tolerably good.

NAPLES.

Mount Vesuvius famed for its wines; three kinds superior; *Lacryma Christi* is the best.

The quantity is very little, and seldom an article of commerce. It is *liquoreux*, *fin*, of a red colour, exquisite flavour, and fine perfume. Second, the *vin muscat*, amber coloured, delicate, and highly perfumed. Third, the *vino Greco*, so called from the plant being brought from *Greece*.

The hills around *Lake Averno*, and the mountains surrounding the village *Sainte Marie de Capoua*, are covered with vines producing red and white wines so near in qualities to the preceding, that they can scarce be distinguished.

Carigliano, *vins muscats*, with a flavour of *Fennell*.

Bari and *Tarento*, *vins muscats et vins d'ordinaire*.

Reggio; these wines vary according to the mode of their fabrication, the same grape producing wine like *Burgundy*, and *vins de liqueur*.

Les Champs Elysees, near *Baia*, good wines, red and white.

Gierace, thirteen leagues from *Reggio*, wine distinguished by uniting the lightness of *French* wine with the *vino cotto*.

Fundi, good *vins d'ordinaire*.

La Campagna, from which the Romans

drew their best wines, has lost its reputation. A white wine *mousseux* is quoted, and is called *Asprino,* from a slight sharpness.

Caprea, Ischia, and *Procida,* islands in the Gulf of *Naples,* produce good wines; *Caprea* the best.

SICILY.

Mascoli, in the inferior region of *Etna,* furnishes the best wines of the province; they are red, which is a rarity in Sicily. The vineyards of *La Sciarra,* of *Macchia,* and *San Giovanni,* are quoted as being very good.

Catana; the best *vins d'ordinaire* in *Sicily,* strong, bear water well, and have a slight taste of pitch.

The environs of *Taormina,* and the vineyards of *Faro,* produce good red wines.

The district of *Messina* also furnishes much for exportation.

Syracuse is famous for its *vins de liqueur,* both red and white.

The *Val di Mazara* furnishes good wines. The vineyards of *Mazara, Castel Veterano,*

Coriglione, *Termini*, and *Girgenti*, are reputed the best.

Sicily produces many others, as *vins d'ordinaire et communs.*

LIPARI ISLES.

Lipari abounds in wine. The *Malmsey* is most esteemed. The *vins d'ordinaire* are good.

Stromboli; the inhabitants draw their principal riches from the sale of their *Malmsey* wine.

GERMANY.

The wines of *Germany* have a peculiar character; they are drier than those of France, and have an acidity which is unpleasant to most persons at the first.

DEPARTMENT DE LE SARRE.

The wines from the vineyards of *Braunenburg*, *Graach*, *Piesport*, *Wehlen*, and *Zeltingen*, in the district of *Treves*, are reckoned the best of the *Moselle*.

Those from *Rinsport*, canton of *Witlich*, and *Becherbach*, canton of *Grumbach*, are in the second rank.

La Montagne Verte, district of *Treves*, good wines; those of *Cusel* and *Valdrach*, the same canton, are deemed a specific for the gravel.

DEPARTMENT RHIN ET MOSELLE.

Grapes, the *Riessling* and *Kleinberger.* The first is harsh, and requires hot seasons; but acquires, by keeping, a fine *bouquet.* The second ripens more easily, and gives more wine, but inferior.

RED WINES.

Altenahr, Dernau, Mayschof, Rech, Ahrweiler, Bruch, Creutzberg, Hoënningen, Kesseling, produce good wines.

WHITE WINES.

Walporzheim, upon the river *Ahr,* the most esteemed wines, which require eight or ten years keeping; they are called *vins de l'Ahr.*

Rutz, upon the *Moselle,* equal to the preceding, called *vins de Moselle.*

Steeg, near *Bacherach;* nearly the same quality, called *vin du Rhin.*

Montzingen, vins du Rhin, rather inferior.

2d Quality.

Bodendorf, near *Bonn; Affenbourg Hamen*, near *Coblentz ; Strang, Elzenburg, Alzenburg*, near *Neider-Breisig; Lutz*, near *Treiss; Maas* and *Huhn*, near *Nieder Heimbach; Stugerboeg*, are celebrated as *vins du Rhin.*

Engehohe, Neiderborg, Leinenborn, Bangert, Rosenhech, as *vins de la Nahe.*

Rengsberg, a Tarbach, Wurzgarten, near *Tarben; Amfuhr*, at *Burg*; produce the best *vins de Moselle*, next to *Rutz* above mentioned.

MONT TONNERRE.

The wine forms the greatest branch of commerce in this district, under the name of *vins du Rhin;* a great quantity is sent to *England.* The price of the new wine varies from one franc fifty cents, to five francs fifty cents the *maas* or double litre, (two bottles English) in the best vineyards; in the inferior vineyards, sometimes as low as three francs the hecto-

litre. As the wine will keep even to a hundred years, the price increases to twelve and even to twenty-four francs per bottle.

RED WINES.

Few; the vineyards of *Keinigsbach* some of the best.

WHITE WINES.

Deidesheim, the best wine of the palatinate. The merchants of *Frankfort*, in good seasons, purchase the whole produce.

The vineyards of *Roth*, *Koenigsbach*, *Hocheim*, *Weinheim*, *Forst*, *Ungstein*, district of *Spire*; of *Neirenstein*, *Laubenheim*, *Bodenheim*, *Oppenheim*, *Nackenheim*, and *Gaubischeim*, in the district of *Mayence*, give the first rate wines.

The wines called *Scharlach*, upon the *Mount Scharlachberg*; the *Liebfrauenmitch*, made at *Worms*; the *Kæsterich*, at *Mayence*, fetch high prices.

There are many *vins d'ordinaire et communs*.

BERG.

Rudesheim, six leagues from *Mentz*, produces the best wines of *Germany*, having more body, strength, and *bouquet*, than those on the left bank; and sold from two to four florins the bottle when old.

The ancient *Chateau* of *Johannisberg*, produces wines equal in quality. The best vines growing upon the subterraneous vaults of the castle, were near being blown up by General Hoche, but saved by Mareschal Le Febvre.

Lints, good red wine, called *Blischert*.

HESSE DARMSTADT.

Wisbaden, good wines, particularly at *Schierstein* and *Narden*. *Epstein*, six leagues from *Frankfort*, similar wines.

Neuwied, red wines called *Blischert*.

Philippsech, a *Chateau* upon a mountain, good wines.

Reichenberg and *Wildenstein*, county of *Erbach*; the quality like that of the *vins du Rhin*.

The duchies of *Nassau Weslburg* and *Nassau Usingen*, also good wines.

BADE.

The signiory of *Badenweiler*, four leagues from *Friburg*, produces the most famous wines, particularly those of *Fènerbach* and *Laufen*.

Kleingenberg, noted for its good wines.

Heidelberg, famous for its great *ton*,* out of which strangers drink in a fine cup, called *Wiederkom*, wine called 120 years old. It is, however, well known, that the quantity is replaced every year.

The environs of *Bade* abound with good wines, particularly the vineyards of *Cretzingen*, *Berghausen*, and *Stellingen*.

Meresbourg and *Uberlingen*, near the *Lake Constance*, and the isle of *Reichenau*, in the middle of the *Lake*, good wines.

WURTEMBURG.

The plants are taken from the best vineyards of *France*, the *Valteline*, *Hungary*, and even from *Cyprus* and *Persia*, which grow well.

The wines are known in *England* under the name of *vins du Necker*.

* 240 fuder, 2,192 hectolitres, are its contents.

The best are produced in the vineyards of *Bessingheim*, near *Lauffen;* colour light red, spirituous, *d'un fort bon goût, de la sève, et un bouquet tres suave.*

BAVARIA.

Not favourable to the vine; the best vineyards are at *Beringfeld* and *Zeil; Schweinfurt* upon the Maine, is surrounded with vineyards.

Lindau and *Ravenspurg* produce much.

Wangen, red wines, esteemed in the country.

WURTZBURG.

The most famous wines are those of *Leist* and *Stein*. The first are produced near the fortress, upon the *Mount St. Nicholas;* the second upon a mountain called *Stein*. Part of the vineyard belongs to the hospital of *Wurtzburg*, who sell its produce very dear, in sealed bottles, under the name of *Vin du Saint Esprit*.

Laharpe, adjoining the *Stein*, wines inferior, but sold under the same name.

Escherndorf and *Schalhsburg*, wines of the same kind.

In *Franconia, vins de Paille*, like those of *Alsace*, but more aromatic.

FRANKFORT.

The best vineyards near *Hanau*; *Bischofsheim* most famous.

Upon the Rock of *Trieffenstein*, near *Aschaffenbourg*, a *vin de liqueur*, called *Calmus*, is made, much esteemed and like the sweet wines of *Hungary*.

SAXONY,

More famous for its quantity than its quality of wines.

Meissen, six leagues from *Dresden*, tolerably good wines.

Naumbourg, surrounded by vineyards producing *vins Agrelets*, similar to the inferior wines of *Burgundy*.

Basse Lusace, vineyards producing better wines than could be expected under the 52nd degree of latitude. Those of *Guben* are the best in *Saxony*.

RUSSIA.

The northern provinces are unfavourable to the vine; it is cultivated only in a few provinces to any degree of importance.

CAUCASUS.

The first vines from *Persia* were planted at *Astracan*, 1613. Twenty different sorts are now cultivated from the best in Europe. In October, the vine is cut, and the (ceps) branches are covered with earth and hay for the winter. To increase the size of the fruits in the spring and summer, daily waterings are used, which give them a superb appearance, but weaken their juice for wine.

Wines equal and similar to those of the *Moselle* are produced near *Astracan;* likewise some resembling the *Lacryma Christi* and the *vins mousseux* of *Champagne*.

At *Kisliar,* an isle in the *Caspian* sea, good wines, but soon spoiled. On the borders of the *Kuma* likewise.

The Tavlinstes, or Tartars of the mountains, bring down to *Kisliar* wines, and to increase their inebriating powers, add the heads of poppies during the fermentation.

GEORGIA

Has very good wines from vines growing wild. The principal place of commerce is *Teflis.*

CRIMEA.

The culture of the vine was known in the time of Strabo: with care, sufficient wine might be produced to supply half Russia. Every variety of wine can be produced.

Near *Kaffa,* wines compared to *Champagne.*

Sudagh, wines with the sweetness of the *Hungarian,* and like the wine of *Roquemaure,* in France; but they will not keep above two years.

The valley of *Koos*, good wines ; *Bostaandschi-Oglu* is the most esteemed vineyard.

DON.

The Cosaques are much given to the culture of the vine, and have brought it to great perfection. The white wine of *Rasdorof* and *Zymlansk* like the red *Italian*, sell dear at *Moscow*.

Tangarog exports much wine, but disagreeable.

SARATOF.

Sarepta, between the *Don* and *Wolga*, produces excellent wines, both white and red.

The inhabitants of *Kamschatka* intoxicate themselves with the juice of a champignon.

In the colony of *Galka*, a German has brought the vine to great perfection.

THE EMPIRE OF AUSTRIA.

BOHEMIA.

The principal vineyards are in the circle of *Leutmeritz* and *Bunzlaw;* 1st. The red wines called *Podskalski*, which must be drunken the first year; 2nd. Those of *Melnick*, in the circle of *Bunzlaw*. The plants were taken from *Burgundy*.

MORAVIA.

Poleschowitz, and some cantons of *Brunn*, produce the best.

AUSTRIA.

The best vineyards are upon *Mount Calenberg*. In the quarter called *Steinfeld*, the most esteemed wines grow upon the lands of *Hoeflein, Unter Kutzendorf, Kloster Newbourg, Kaplen-*

burg, Misdorf, Saltnendorf, &c. and in the environs of *Lichtenstein.*

These wines are stronger than those of the *Rhin,* have a greenish colour, and are soon drinkable. Those which come from the south of *Vienna,* called *Giberwein,* (mountain) keep for thirty years. Those from the north, called *vins de Danube,* keep but for a short time.

Spitz, a *chateau,* produces good wine.

STYRIA, CARINTHIA, CARNIOLA, AND ISTRIA.

The principal vineyards are in lower *Styria;* the *Luttenberg* wines rank amongst the first of *Germany.* Next, those of *Radkersbourg, Arnfels, Windisch, Gonowitz, Kerchenberg.* The wines of *Sansal, Leitschach, Pickerne, Stadlberg, Pulsgau, Sauritsch, Raen, Rast, Peittersburg,* and *Wiesel,* are very pleasant.

Carinthia produces good wines, particularly in the environs of *Moettling, Freyenthurn, Weinitz, Tscheremble, Marzamin,* and *Wipach.* They resemble the good wines of *Italy.*

Istria, much good wine. In the environs of *Prosecco, Antignana, Saint Serf,* and

Trieste, both red and white, sparkling, well flavoured, and wholesome. *Berschetz,* upon a rock on the borders of the *Adriatic,* a red wine,very sweet and deep coloured.

Vins de liqueur are also made; the best are those called *St. Patronio, Picoli, Petit Tokai, St. Thomas, &c.;* at *Capo d'Istria, Pirano, Citta Nova.*

At *Pola,* a white wine much esteemed.

Frioul, much good wine. The wine of *Corregliano* is much sought after at *Venise. Vins de liqueur* are also made; amongst which one called *Picoli,* equal to the *Vino Santo.*

Good wines are produced in the *Tyrol* and *Trentine,* but not exported.

HUNGARY.

Sixty varieties of grapes are to be found in this country, amongst which are those called *Formint* and *Hars-levilii,* from which is drawn the famous liquor called essence of *Tokay.*

Tokay is in high *Hungary,* and in the county of *Zemplin.** Upon the *Mount Tokay* are pro-

* In the county of *Zemplin* are 36 different kinds of wines, according to Zirmayde Zirma; *Notitia Topographica comitatûs Zempliniensis.*

duced the famous wines; the side on which the vines grow is about 9000 paces long; but the part called *Mezes-Malé, (Crayon de Miel)* is not more than 600. This vineyard produces the best; those of *Tokay* and *Mada* are nearly equal to it. Those of *Tallya* have more body; of *Zombor*, more strength. The wines of *Szeghi* and *Tsadany* have a more aromatic perfume. Those of *Tolesva* and *Erdo Benye* keep better, and bear exporting.

The gathering does not take place until November, when the frosty nights appear, and the grapes become brown and nearly dry. The best are chosen, and all rotten or unripe ones being carefully picked out, are placed upon tables hollowed in the middle, with an orifice, through which the juice runs after a very slight pressure, into earthen jars, and is called the essence. The *marc* is then moistened with juice from grapes not dried, and usually pressed in bags trodden under foot. This produces the *Mazlas* or second wine. This is mixed with the first in various proportions.

The wine, called *Ausbruch*, contains 61 parts of essence, 84 of wine.

That called *Maszlas*, 169 of wine, 61 of essence.

The wine of the *cru*, called *Mezes Malé*, is not sold, but destined to the Emperor and a few Magnats, who have vines upon it. What is sold as *Tokay*, even in *Hungary*, is only that called *Ausbruch* and *Maszlas;* which is prepared upon all vineyards.

Gyœngyœsch, at the foot of *Mount Matra*, *red* and *white wines*, much esteemed.

Œdenbourg possesses the best vineyards of *Lower Hungary;* particularly at *Rust*.

Menes, county of *Arad*, red wines, with much spirit and sweetness, also the best *Ausbruch*, next to that of *Tokay*.

Also like wines at *Glodova*, *Menos*, *Gyordk*, *Paulis*.

Erlau, excellent red and white wines, and *Ausbruch*.

Presbourg, many good wines. The *St. George* resembling the wine of *Burgundy*. *Modeon*, *Katschdorf*, *Grunau*, *Obernusdorf*, produce excellent wines.

Neustoed, *Zschelhœ*, *Ssœtœsch*, *Kosrad*, *Et-*

sey, Jobbagy; Wersitz, in the *Bannat*, and the mountains near *Buda*, produce wines similar to those of *Burgundy* and *Bordeaux*.

The counties of *Zips*, *Arva*, and *Liplaw*, and the *Bannat* of *Temeswar*, have considerable vineyards. The *red wines* of *Weisskirchen* are particularly mentioned.

SCLAVONIA.

Its vineyards were planted by the Emperor Probus, A.D. 276. The best are in the county of *Syrmia* and *Posega*. They are *red* and *white*, with an agreeable flavour and much spirit.

The environs of *Carlowitz*, *Peterwaradion*, and *Semlin*, furnish much wine. Those of *Carlowitz* are particularly valued; they are *red*.

CROATIA.

Its wines are chiefly *white*. The most esteemed are in the vineyards of *Buokwetz*, *Vinitza*, and *Tœplitz*. *Red wines* are made at *Mosyvina*, like those of *Burgundy*.

TRANSYLVANIA.

Many vineyards. The best wines are made

in the environs of *Birthalmen*. The *Ausbruch* is also made, resembling the *Tokay*.

VENETIAN DALMATIA.

The wines are good but not of a quality to induce exportation. A wine, called *Maraschina*, is made at *Sebenico*; much praised.

Zara exports an excellent *liqueur*, called *Maraschino di Zara*, made from cherries.

Many isles upon the coast, as *Cherso*, *Veglia*, and *Lesina*, commerce in wines.

MOLDAVIA.

Its principal vineyards are between *Cotnar* and the *Danube*. The wine of *Cotnar* is of a green colour, which becomes deeper by age; it is nearly as strong as brandy, without being very intoxicating, ranks among the best wines, and preferred by some to *Tokay*. *Moldavia* sends much wine to Russia.

WALLACHIA.

The vine is much cultivated. The wines are light, but well flavoured and wholesome. Those of *Piatra* are the best, rivalling the *Tokay*.

RAGUSA.

The sloping hills are covered with vines, producing good wines. Those in the environs of *Gravosa* are the best.

BULGARIA.

Wines of poor quality, except that from the rocks near *Prawadi.*

ROMANIA.

Between *Philippolis* and *Adrianople,* the slopes produce good wines, and in abundance.

MACEDONIA.

The monks of *Mount Athos* cultivate many vineyards. The environs of *Janina* abound in wines.

ALBANIA

Produces good wines, the best upon the land of *Valona.*

LIVADIA.

Its best vineyards are in the environs of

Lepanto, Cheronea, Megara, and the slope of the mountain *Polioguna.*

MOREA.

This province is covered with vines. The wines most valued are those of *Sparta (Misitra)* and *Napoli di Malvasia,* called *vins de Malvoisie,* or *Malmsey.* These vineyards have given the name to all the wines so called in the different countries, by supplying the plant.

IONIAN ISLES.

CORFU.

Wines very spirited, but not much esteemed. A liquor, called *Rosolio*, is made from the dry raisins.

ST. MAURA

Is fertile in good wines.

CEPHALONIA

Produces good *red wines* of ordinary quality, and a *white muscat*, much valued.

ZANTE.

At Zante, a liquor called *Jenorodi* is made, resembling *Tokay*: it surpasses all the other *vins de liqueur* in the Levant.

CERIGO.

Few vines, but producing an excellent *red wine.*

CANDIA.

Its wines retain their ancient reputation. The Caloyers (Greek Monks), make a *vin de liqueur,* equal in perfume and delicacy to any known wine. The *Malmsey,* at the foot of *Mount Ida,* is also esteemed.

The environs of *Kissanos* produce good wines, *Clairets.*

The province of *Rethymo* furnishes a great quantity. The Jews of *Rethymo* make an excellent *white wine,* called *Vin de Loi.*

RHODES.

Its wines maintain their ancient repute.

SAMOS.

The ancients found every thing good but the wine, the contrary is now the case; its *Muscat* wines are equal to those of *Cyprus.*

SCIO.

The ancients highly valued its wines. They are still good and of two sorts; the one is made by mixing the black grape with a certain white one; the other, called *Nectar*, is made by using a grape somewhat styptic, which makes it difficult to swallow. Whether the taste of strangers has changed, or the wine requires a passage over sea, it does not please.

The ancients drew their *Nectar* from the vineyards of *Mesta*.

TENEDOS.

The vine makes the riches of the Isle. The raisins are so saccharine that a certain quantity of water is added to the *must* to hasten the fermentation: notwithstanding this the *vins d'ordinaire* keep well in bottles, and are like the Bordeaux wines. The *Muscats, red* and *white,* yield to none; they are unmixed with water.

SANTORIN.

Its wines, when new, are sulphurous, very

sweet and agreeable, and improve by age. The *Vino Santo* is particularly esteemed. The ordinary wines are sweet, and quickly become acid.

MICONI.

Its wines have a high character, but on account of the water used for increasing the quantity, not much sought for.

CYPRUS.

The vineyard, called *La Commanderie*, from belonging to the Knights of Malta, produces the best wine. It is very red when new, at the end of the year it becomes yellow, and gets lighter by age. It surpasses all the *Muscats* of the *Archipelago*.

Next, a *Muscat*, surpassing all the same kind in *Italy*, it is *white*, but increases in colour and thickness by age; after sixty years it is as thick as jalep.

The other wines are very good. The Greeks in Cyprus, at the birth of a child, bury a jar of wine in the earth, which they dig up at the marriage of the same child: this wine is cal-

led *Vin de Famille*; it is exquisite. The surplus, which is not used, is sold to the Europeans.

The wine is carried in pitched skins, which give a disagreeable flavour at first, but it ceases by keeping.

ANATOLIA.

Isruc, thirty leagues from *Constantinople*, has many vines.

Trebizonde, exports wines to Russia.

SYRIA.

Produces wines, *red* and *white*, like those of Bordeaux.

In the canton, called *le Kesroan*, and upon *Mount Libanus*, are found the best wines. The *must* is generally boiled, except the *vin d'or*.

Palestine was formerly famous for its wines; the environs of *Jerusalem* still produce good *white*.

ARABIA.

The vine is cultivated, although the use of wine is forbidden; but it is to be found amongst the Christians and Jews.

At *Sana*, the Jews make good wine.

PERSIA.

Shamaki, capital of *Shirvan*, many vineyards, producing wines like the good Bordeaux, in quality and perfume.

Mingrelia; the vines are of an enormous size, very productive, and the produce good *.

Tauris has sixty-five different species of vines producing much wine.

Ispahan, famous for its wines, particularly the *white*.

Schiraz, is surrounded by vineyards. The celebrated wine is made from a grape, called *Damas*. Its colour is *red*, with much body and spirit, and high flavour. It seldom pleases

* Both red and white, the bunches weigh from twelve to thirty pounds.

at first, and even tastes harsh, but when drunken several times is preferred to all others. It keeps only three years, bears the voyage well; it is not intoxicating. The manner of fabrication is very simple; the grapes are placed in a vat pierced with holes, then trodden upon, and the juice runs into varnished jars, and remains therein to ferment, they are placed then in cellars. In order to export the wine it is put into bottles of unequal sizes, coated with platted straw, and stopped with cotton and wax. At *Schiraz*, another wine is made, with the *must* of grapes, suffered to hang long on the trees, it is *liquoreux*, sweet, *spiritueux*, *parfume*, and is compared with *Malmsey Madeira.*

In the vally of *Cachemere*, are wines like those of *Madeira*.

The Schiraz wine in England is white; but the accounts of ancient travellers, and lately Kotzebue, in the Embassy of General Yermaloff, agree with the above description; he compares it to a light Port wine. It was sent by the King of Persia as a present, and the Embassy could never purchase the same. He supposes the wine so called in Europe to be from Ispahan.

INDOSTAN.

The vine is little cultivated; at *Lahor*, wine is made, much esteemed.

CHINA.

The vine has undergone various revolutions, sometimes it has been grubbed up to make room for grain, so that the inhabitants have substituted in general other drinks, and forgotten the use of wine, of which a small quantity is made. The name of wine is given to tea and fermented liquors, made from a particular kind of rice. They have likewise a wine unknown in Europe, called *Vin d'Agneau*, made from the flesh of lamb; very strong, but with a most disagreeable taste. A spirit is likewise made from mutton fermented, which, in spite of its bad flavour, appears at the Emperor's table.

EGYPT,

Once famous for its *Mareotic wine*, has ceased to be so, and the vine is only cultivated for its shade and raisins.

CAPE OF GOOD HOPE.

The small vineyard of *Constance*, divided into two parts, called the high and low, produces the famous wine. The plant came from *Schiraz*, in *Persia;* at the *Cape* it is called *Henapop*. Its produce is about 900 hectolitres; it is therefore difficult to procure the genuine. The *Muscat wines* are very good. The best are from the vineyards *Becher* and *Herdric*. The proprietors, by certain preparations, render them so like the real *Vin de Constance*, as to impose even upon the inhabitants.

The third kind of wine at the *Cape* is called *Vin de Pierre*, resembling the *Vins de Grave*, from the cantons of *Perle*, *Dragestein*, and *Stellenbosch*. Also *red wines*, called *Rota*, from their resemblance to that wine.

ISLES DE FRANCE ET DE BOURBON.

Some good wines, principally *white*, are to be found in both these islands.

CANARY ISLANDS.

Canary; the vine flourishes here, and furnishes wines of the *Malmsey* kind, but not so well bodied as those of *Teneriffe.*

TENERIFFE.

The *Malmsey* wine, produce of the plant from the *Morea,* though small in quantity, is highly esteemed. The other wine, called *Vidonia,* is made with raisins before they are ripe, whence their harshness and dryness. They improve much by age, and become similar to *Madeira* wine, particularly when imported into warm climates.

GOMERE,

Wines in abundance; white, limpid as water, little spirit, sharp; but after two years gain a flavour as agreeable as the best wines of *Madeira.*

PALMA.

Good wine, particularly in the east; they differ in flavour from those of *Teneriffe*. The dry wines are yellow, and of little strength. The *Malmsey* have less body than those of *Teneriffe*, but after three or four years they acquire a *bouquet* resembling a ripe pine apple.

MADEIRA.

The wines upon the south side are excellent; those from the north are of inferior quality.

The grapes from which the wines are made, are

White;

1. The *Malmsey*, brought from the isle of *Candia*.
2. The *Vidogne*, which produces the dry wine.
3. The *Bagoual*, the wine of which is sweeter, but less spirited than the *Vidogne*.
4. The *Cerciâl*, called *Esganuacao;* the plant is scarce.
5. The *Muscatel*.

Red;

1. *Le Batard,* from which white wines only are made.

2. *La Tinta, ou Negramole.*

VINS DE LIQUEUR.

The *Malmsey* ranks the first; it keeps well and improves. During the late wars, France having ceased to take this wine, many proprietors have grubbed up the plant. In the making, the wine of the first pressure is kept separate, and called *Pingo;* that of the subsequent is called *Mosto.* By some the whole is mixed together; others keep them separate, to obtain wine of different qualities.

The wine from the grape called *Muscatel* is excellent, but not to be met with in commerce.

DRY WHITE.

This wine is from several plants, but the principal the *Vidogne,* and its flavour in proportion to the quantity of this grape. It is a wine drier than the white *Burgundy,* but not so sharp as the *Rhenish.*

Some proprietors make wine from the *Cerciâl* alone. This wine is very fine and delicate, of a light bitterness; has a *bouquet* perceptible upon opening the bottle, and sparkles in the glass.

RED WINE.

The wine made from the *Tinta* is very generous, perfumed, and agreeable; a strong astringent, and used against the dysentery.

The vineyard called *La Fagaa-do-Pereira*, is esteemed the best.

The others in repute are, *La Calheta, Arco de Calheta, Ponta-do-Sol, Ribeira, Brava, Cama de Lobos, Esbreto de Cama de Lebos, Santo Martinhoo, Santo Antonio.*

Within these twenty years, large stoves have been erected, in which a high degree of temperature has been kept. The pipes of wine placed therein, after a few months gain the same colour and perfume as from a voyage or six years keeping; but the quality is not so good as the *vins de Roda* or of voyage.

Another method is to plunge the bottles,

well corked, in a trench filled with hot horse-dung, and in six months or a year the maturity, &c. of a voyage is gained.

AZORES.

ST. MICHAEL

Produces about 5000 pipes.

TERCERE,

Good wines.

PICO,

Much wine; the two best are, the *Vino Passado*, a kind of *Malmsey*, and the *Vino Seco*.

FAYAL.

Its wines are reputed very good.

ST. GEORGE'S.

Some of its wines are reckoned superior to those of the other islands, but in a small quantity.

AMERICA.

The accounts obtained of the character and qualities of the wines in this Continent, are not sufficient to assign the rank to which they belong. However, the wines of *Passo del Norte*, in *New Mexico*, and of *Paras*, in *New Biscay*, may be ranked in the second class; those of *St. Louis de la Paz de Zelaya* in the third.

The wines of *San Diego*, *San Juan*, *Capristano*, *San Gabriel*, *San Buonaventura*, *Santa-Barba*, *San Luis-Obispo*, *Santa-Clara*, and *San Jose*, in *California*. The numerous vineyards in *Lima*, *de la Plata*, and *Chili*, in *South America*, have all the shades of the third, fourth, and fifth class.

The red wines from *New Madrid*, in *Louisiana*, and *Philadelphia*, in the *United States*, are to be reckoned in the fifth class.

CLASSIFICATION GENÉRALÉ DES VINS ETRANGERS.

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§ I. VINS DE LIQUEUR ROUGES ET BLANCS.

Première Classe *.

L'Italie; the *red wine Lacryma Christi*, kingdom of *Naples;* and the *red Muscats*, at *Syracuse*, in *Sicily*.

La *Haut-Hongrie*, le vin dit *de Tokai*, à Tarczal, Tokay, Szeghi, Zadany, Tolesva, et Erdo-Benye, dans le comté de Zemplin.

La *Turquie-d'Europe et d'Asie*, les vins verts de Cotnar en Moldavie, et ceux *de la Commanderie*, dans l'île de Chypre.

L'*Afrique méridionale*, les vins rouges et blancs des deux clos de Constance, au cap de Bonne-Espérance.

* The genuine wines of this first class are scarcely to be purchased, being kept for the Sovereigns and certain grandees.

Deuxième Classe.

Espagne. Alicante, dans le royaume de Valence ; Rota, Paxarète, Xérès, Zalogne et Carlon, en Andalusie ; Malaga, Velez-Malaga, royaume de Grenade ; Fuencaral, dans la Nouvelle-Castille ; les vins dits *de Grenache,* à Sabayes et à Carignena, dans l'Arragon ; et les vins de Pollenzia, dans l'île de Majorque.

Portugal. Sétuval, Carcavellos et Bucellas, dans l'Estramadure.

Italie. Les environs du Vésuve et du lac Averne, dans le royaume de Naples ; Syracuse, en Sicile ; les îles Lipari ; Albano et Monte-Fiascone, dans l'Etat-Romain ; Monte-Pulciano, Montalcino, Riminese, Ponte-Cole et Santo-Stephano, en Toscane : et le vin nommé *aleatico.*

Empire d'Autriche. Plusieurs vignobles du comté de Zemplin.

Turquie d'Europe et d'Asie. Piatra, en Valachie ; Malvasia, en Morée ; la Canée et le mont Ida, dans l'île de Candie ; les îles de Scio, de Ténédos et de Santorin, dans l'Archipel ; celle de Chypre ; le Kesroan, en Syrie.

Perse. Schiraz.

Afrique. Les vins muscats du Cap, et ceux dits *rota,* dans le district de Stellenbosch.

Iles de l'Ocean Atlantique. Madère, Ténériffe, Canarie, Gomère et Palme.

Amérique. Passo-del-Norte, dans le Nouveau-Mexique, at Paras, dans la Nouvelle-Biscaye.

Troisième Classe.

Espagne. Les vins blancs d'Alicante et ceux de seconde qualité des vignobles cités.

Suisse. Le vin aromatique de Chiavenne, canton des Grisons, et celui dit *de Malvoisie,* dans le Valais.

Italie. Les environs de Chambéry, en Savoie ; Asti, Canelli et Chambave, en Piémont ; Chianti, Carmignano, Artiminio, Tizanna, Montale, Lamporechio, Monte-Spertoli, Poncino, Antella et les Roses, en Toscane ; Sorso, Bosa et Alghier, dans l'île de Sardaigne ; Monte-Serrato et Rio, dans l'île d'Elbe ; Brescia, en Lombardie ; Orvieto, Castro, Viterbe, La Riccia, Bologne et plusieurs autres de l'Etat-Romain ; Carigliano, Bari, Tarente, Gierace, etc. etc. royaume de Naples ; et ceux de seconde qualité de la Sicile et des îles Lipari.

Allemagne. Les vins dits *de paille*, dans le grand-duché de Wurtzbourg, et celui nomme *calmus*, à Aschaffenbourg.

Empire d'Autriche. Ausaig, en Bohème; Conegliano, dans le Frioul; Karlowitz et le comté de Syrmie, dans l'Esclavonie; et Sébenico, dans la Dalmatie.

Turquie d'Europe et d'Aise. Les îles de Candie, Samos, Sainte-Maure, Céphalonie, Rhodes, *etc.*

Asie. La vallée de Cachemire, dans l'empire des Afghans, et plusieurs vignobles de la Perse.

Amérique. Saint-Louis-de-la-Paz et Zelaya, dans le Méchoacan.

§ II. VINS MOELLEUX ET VINS SECS, ROUGES ET BLANCS.

Deuxième Classe.*

Espagne. Les vins rouges d'Olivencia, dans l'Estramadure, les vins blancs secs de Xérès et de Paxarète.

Portugal. Pezo-da-Regua et plusieurs au-

* The French author allows no first class to the *Vins Etrangers*, as being inferior in the necessary qualities to those of that class in France.

tres vignobles de la province d'Entre-Douro-e-Minho, pour les vins rouges *de Porto ;* Sétuval et Bucellas, dans l'Estramadura, pour les vins blancs secs.

Allemagne. Les vins secs de Braunenberg, Graach, Wehlen et Zeltingen, département dé de la Sarre ; Roth, Kœnigsbach, Hocheim, Weinheim, Forst, Ungstein, Nierstein, Laubenheim, Bodenheim, Oppenheim, Nackenheim et Gaubischeim, département du Mont-Tonnerre ; Wisbaden, Schierstein et Narden, grand duché de Hesse-Darmstadt.

Empire d'Autriche. Rust, dans le comté d'Ædenbourg ; Ménes, dans le comté d'Arad, quelques autres vignobles de la Basse-Hongrie ; Karlowitz, en Esclavonie, et Luttenberg en Styrie.

Troisième Classe.

L'Espagne. Valdepeñas dans la Nouvelle-Castille, et en blanc, le vin rancio de Peralta et de Tudela, dans la Navarre ; les vins secs de Montilla, dans l'Andalousie, et ceux de Malaga, dans le royaume de Grenade.

Portugal. Les vins blancs de Lamalonga, dans la provence de Tra-los-Montes.

Suisse. Les vins rouges de Cortaillods et de Boudry, principauté de Neuchâtel.

Italie. Montmélian, Saint-Alban, Saint-Jean-de-la-Porte, Bonne-Nouvelle, Aiton, Saint-Jean, Saint-Julien, Sain-Martin-de-la-Porte, Prinssens et Echalion, en Savoie; Bellet, comté de Nice; plusieurs crus du Frioul, du Vicentin et du duché de Milan; Viterbe, la Riccia, Saint-Marin et Bologne, dans l'Etat-Romain; quelques vignobles du royaume de Naples; Mascoli, Catane, Taormina, Milazzo, Mazara, Castel-Veterano, Coriglione, Termini et Girgenti, en Sicile.

Allemagne. Piesport, Rinsport, Bech-erbach, Walporzheim, Rutz, Steeg, Monzingen, le mont Scharlachberg, Liebfrauenmilch, Worms, Kœsterich et Mayence, sur la rive gauche du rhin; Klingenberg, Heidelberg, Cretzingen, Berghausen et Sellingen, grand duché de Bade; Epstein, duché de Hesse-Darmstadt; Bessigheim, royaume de Wurtemberg, et Laharpe, grand duché du Wurtzbourg.

Russie. Les vins blancs de Rasdorof, les rouges de Zymslansk, dans le pays des Cosaques du Don, et les meilleurs de la Géorgie.

Empire d'Autriche. Plusieurs crus de la Bohème, Moettling, Freyenthurn, Weinitz, Tschernemble, Marzamin, Wipach, en Carniole; Saint-Georges, Modern, Katschdorf, Grunau, Ober-Nusdorf, Neustoed, Zschelhoe, Ssoetoesch, Kosd-Rad, Etsey, Jobbagy, Devetscher, Wesprin, Wersitz et Bude, dans la basse-Hongrie; Proseco, Antignana, Saint-Serf et Trieste, en Istrie; le comté de Posega et Karlowitz, en Esclavonie; Bukowetz, Vinitza, Tœplitz et Mosivina, en Croatie.

Perse. Shamaki, dans la province de Shirvan.

Afrique meridionale. Les vins blancs secs du cap Saint-Bernard, île Bourbon.

Amérique. San-Diégo, San-Juan, San-Gabriel, San-Buonaventura, Santa-Barba, San-Luis-Obispo, Santa-Clara et San-Jose, en Californie; les nombreux vignobles des royaumes de Lima, de la Plata et du Chili, dans l'Amérique méridionale.

Quatrième Classe.

Espagne. Les vins rouges de Cardone, en Catalogne ; de Tierra-del-Campo, Rioxa, Miranda-de-Ebro et Cabezon, dans la Vieille-Castille ; de Manzanarès, d'Albacète et de Ciudad-Real, dans la Nouvelle-Castille ; les meilleurs de Bénicarlo et de Vinaroz, dans le royaume de Valence ; ceux de Moguer et de Cordoue, dans l'Andalusie ; et ceux d'Alayor, dans l'île de Minorque ; les vins blancs secs de Mansanilla, en Andalousie.

Portugal. Villarenho-des-Freires, Alvacoes-do-Corgo, Hormida, Abassas, Guiaès, Galafura, Convelinhas, Goivaës et plusieurs autres vignobles de la province d'Entre-Douro-e-Minho ; quelques crus de celle de Tra-los-Montes ; Colares et Santarem, en Estramadure ; Tavira, etc. dans les Algarves.

Suisse. Erlach, canton de Bern ; Cully et Roll, canton de Vaud ; Frangy et Monnetier, dans celui, de Genève ; Bernang, canton de Saint-Gall, et quelques crus de la Valteline.

Italie. La plus grande partie des vins que

produisent les vignobles que j'ai cités dans la troisième classe, ne doivent entrer que dans celle-ci.

Allemagne. La montagne Verte, Cassel, Valdrach, Bodendorf, Affenbourg, Hamen, Strang, Elzenberg, Alsenberg, Lutz, Maas, Huhn, Stugerboeg, Engehoé, Niederberg, Leinenborn, Bungert, Rosenheck, Rengsberg Wurzgarten, Amfuhr et Wittengen, sur la rive gauche du Rhin ; Mersebourg et Uberlingen, grand duché de Bade ; Béringfeld et Zeil, e Bavière ; Escherndorf et Schalksberg, grand-duché de Wurtzbourg, et Bitschofsheim, dans le comté de Hanau.

Russie. Les Meilleurs crus de la Crimée, du gouvernement d'Astracan et de celui de Saratof.

Empire d'Autriche. Une partie des vignobles cités dans la troisième classe ; Melnik, en Bohème ; Poleschowitz et Brunn, en Moravie ; le mont Calemberg et les crus situés au dessus de la forêt de Vienne, en Autriche ; Radkersbourg et plusieurs autres crus de la Styrie ; Proseco, Antignana, Saint-Serf et Trieste, dans l'Istrie

Turquie d'Europe et d'Asie. Les vins rouges de Cérigo et de Ténédos, dans l'Archipel, et les vins blancs de Jérusalem, en Palestine.

Asie. Les vins blancs d'Ispahan et de la Mingrelie, en Perse, et ceux de Lahor, dans l'Indoustan.

Afrique méridionale. Les vins blancs des cantons de la Perle, de Dragenstein et de Stellenbosch, au cap de Bonne-Espérance, et les vins blancs secs du quartier Saint-Paul, l'île-Bourbon.

Iles de l'Océan Atlantique. Les vins rouges de Madère; ceux dits *vidogne*, à Ténériffe; les vins secs de Palme et les meilleurs des Açores.

Amerique. Les vignobles nommés dans la précédente classe, et plusieurs de ceux des royaumes de Lima, de la Plata et du Chili.

MEASURES.

FRENCH.

LAND.

Are, a square *decametre; a decametre* is about 30 feet.

Hectare, 100 *ares*, about 2½ acres English measure.

LIQUIDS.

Litre, is the cube of the *decimetre*, 1 pint and $\frac{1}{20}$th of a Paris pint; about one quart English wine measure.

Hectolitre, 100 *litres;* about 26½ gallons English.

BURGUNDY.

La Queue, 60 *veltes*, 456 *litres.*

Feuillette, 15 *veltes*, 114 *litres.*

HERMITAGE.

La Barrique, 120 *litres.*

BORDEAUX.

Le Tonneau, 4 *barriques; Le Barrique*, 108 *pots de vin*, 30 *veltes*, 128 *litres*, 24 gallons English.

SPAIN.

Moyo, 65 gallons English.

Aroba, 15 *litres* $\frac{14}{100}$.

La Botta, 28 *arobas*.

12 *Arobas*, 1 *cargas*.

4 *Cargus*, 1 pipe, 137 English gallons at Barcelona.

ALICANT.

Tonnelada, 2 pipes, 100 *cantaros*.

1 *Cantaro*, 3 English wine gallons.

PORTUGAL.

1 *Pipe*, 31 *almudas*, 140 English wine gallons.

NAPLES.

The *Pipe*, 32 *veltes*, 132 English gallons.

GERMANY.

The *Auhm*, which differs much :—

ANTWERP.

Auhm or *Ohm*; 50 *stoops*, 100 *pots*, 137 *litres*. 42 English wine gallons.

FRANKFORT.

Auhm . . . . 39 gallons.

CASSEL.

Auhm . . . . 43 gallons.

HEIDELBERG.

Auhm . . . . 29 gallons.

COLOGNE.

Auhm . . . . 41 gallons.

AIX-LA-CHAPELLE.

Auhm . . . . 35 gallons.

UPPER HUNGARY.

The *Eimer* . . . . $19\frac{1}{4}$ wine gallons.

LOWER HUNGARY.

Eimer . . . . $14\frac{3}{4}$ gallons.

LEIPSIC.

Eimer . . . . $20\frac{1}{4}$ gallons.

DRESDEN.

Eimer . . . . 18 gallons.

All the wine measures in Germany differ in the different States.

CUSTOMS AND EXCISE WINE TABLE.

		DUTY ON IMPORTATION.				
		BRITISH SHIPS.			FOREIGN SHIPS.	
		Per Tun of 252 Galls.	Per Gallon	Per Bottle glass included.	Tun.	Gallon.
French.	Customs	66 3 0	0 5 3	0 3 0	70 7 0	0 5 7
	Excise	78 4 6	0 6 2½	per doz.	78 4 6	0 6 2¼
		144 7 6	0 11 5½	1 16 0	148 11 6	0 11 9¼
Rhenish, German, Hungarian.	Customs	66 3 9	0 5 3	......	70 7 0	0 5 7
	Excise	52 10 0	0 4 2	......	52 10 0	0 4 2
		118 18 0	0 9 5	......	122 17 0	0 9 9
Madeira.	Customs	44 2 0	0 3 6	......	47 5 0	0 3 9
	Excise	52 10 0	0 4 2	......	52 10 0	0 4 2
		96 12 0	0 7 8	......	99 15 0	0 7 11
Cape of Good Hope.	Customs	14 7 0	0 1 1⅔	......	15 8 0	0 1 2⅔
	Excise	17 10 0	0 1 4⅔	......	17 10 0	0 1 4⅔
		31 17 0	0 2 6⅓	......	32 18 0	0 2 7⅓
Portugal, Spanish, and all other wines not enumerated.	Customs	43 1 0	0 3 5	......	46 4 0	0 3 3
	Excise	52 10 0	0 4 2	......	52 10 0	0 4 2
		95 10 0	0 7 7	......	98 14 0	0 7 10

Wines in bottles could not be imported in a less quantity than in cases of six dozen, until 1823, when by the 4th of George IV. cases of three dozen quarts, or six dozen pints, were allowed, upon paying the Duties as French wines.

No wines can be imported in bottles, except French, Turkey, Italian, and Levant wines.

German and Hungarian wines can only be imported from Germany, French from France, Spanish from Spain, &c. viz. each from their own country.

The hogshead varies much in respect to quantity, viz :—

	Gallons.	
Burgundy	49	Hogshead.
Claret	52	
Nice	64	
Malaga	60	
Port	64	

Printed by R. Gilbert, St. John's Square, London.

